The image shows the front cover of an old book. The cover is decorated with a traditional marbled paper pattern, featuring a complex, organic design of dark green, brown, and reddish-brown veins. A white rectangular label is affixed to the lower-left portion of the cover, containing the text 'TX 715 .C655 1893x'. Below this label, a red rectangular sticker with the words 'Research Library' in white, bold, sans-serif font is pasted. The spine of the book is visible on the left edge, showing a dark, possibly leather or cloth, binding.

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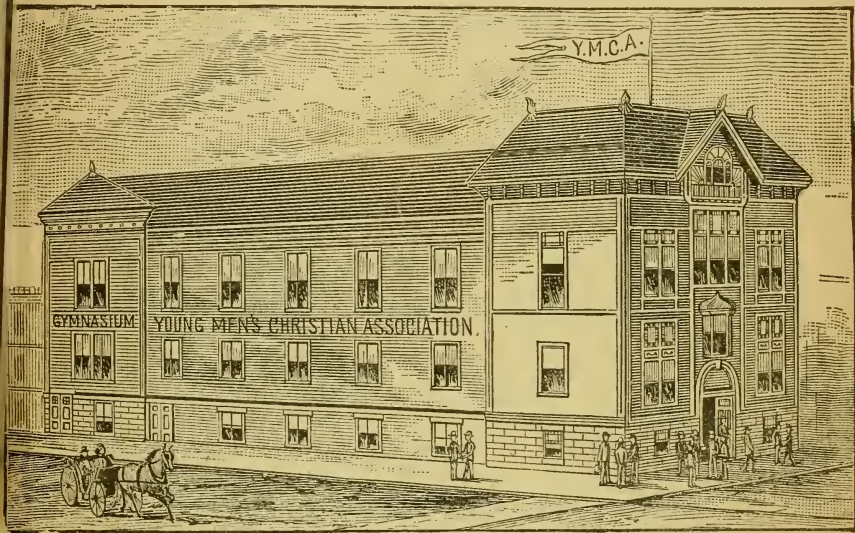
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## DEDICATION.

---

*We have often asked and are asking still  
For the name of the woman whose wondrous skill  
Whipped the first eggs till she saw them rise  
Like a feathery mountain before her eyes.*

*'Twas a woman sure ; 'tis plain to all,  
Had a man but seen an apple fall,  
His name would have echoed from shore to shore,  
With a " Sir " before it forevermore.*

*We fancy her home was by ocean's side,  
That she knew the mystery of wind and tide,  
And that watching her husband sail toward home  
While the playful " white caps " topped their foam,  
A quick thought flashed on her happy mind  
And she whipped it out for all mankind.*

*To this good woman, unsung and unsaid,  
We dedicate the book we have made,  
May the number of thoughtful cooks increase  
And the line of her followers never cease.*

*To all who may open its covers for aid  
In the hurry of noon or at evening's calm shade,  
We offer the hope that they find what they seek,  
Lest patience be tried and faith grow weak.*

*And may all the results of their cookery be  
As wholesome and tasteful and fair to see }  
As the eggs which our patron of old did beat,  
And daintily sugared to make them sweet.*

*To the friends who have helped us with hand and with brain  
To the weights and measures our pages contain,  
We tender the very best thanks in our store  
And bid them go on to know more and more.*

ESTABLISHED 1780.

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### WALTER BAKER & CO.'S

Goods, made at DORCHESTER, MASS., U. S. A.

# MEATS.

---

**Roast Beef With Yorkshire Pudding**—Place the roast of beef upon sticks across the dripping pan in the ordinary way; an hour before the beef is done mix the pudding, pour into the pan, the drippings from the beef falling upon the mixture. When done, cut the pudding and lay around the meat when dished. If there is much fat in the pan before the pudding is ready, drain it off, leaving just enough to prevent the batter from sticking to the bottom of the pan. For the Pudding.—One pint milk, 4 eggs, beaten separately, 2 cups flour, 1 teaspoonful Crystalline salt. Be careful not to get the batter too stiff.

**Roast Turkey with Oysters**—After drawing the turkey rince with soda and water, and then with clear water. Prepare a dressing of bread crumbs, mixed with butter, pepper, Crystalline salt and sage. Wet with hot water or milk, add the yolks of 2 eggs, mince a dozen oysters and stir into the dressing. Fill the turkey with this. Dredge with flour before roasting. Serve with oyster sauce, made by adding to a cupful of liquor in which the turkey was baked, the same quantity of milk, and a dozen oysters well seasoned with minced parsley, thickened with flour and a tablespoonful of butter.

**Ham Cakes**.—Chop fine 1 cup ham, beat light 4 eggs, mix together, drop by tablespoonful in hot buttered frying pan. Very nice for breakfast.

Mrs. B. F. Stacey.

**Ham Rolls**—Make rich pie paste, roll thin, cut in strips four inches long and three wide. Spread with finely minced ham (boiled), moistened slightly with milk, and egg; roll, like jelly roll, put in pan far enough apart to keep from touching. Bake in hot oven 20 or 30 minutes. Veal or chicken may be used in place of ham.

Mrs. B. F. Stacey.

**Veal Loaf**—Three pounds raw veal,  $\frac{1}{4}$  pound salt pork, chopped fine, and add one cup of pounded cracker crumbs, 2 eggs, well beaten, 2 teaspoonfuls pepper, 2 teaspoonfuls Crystalline salt, sage and nutmeg to taste. Bake two hours in a deep tin.

**Chicken Jelly**—Joint two chickens as for fricassee, leave out giblets, take off skin, boil in water enough to cover until all the bones can be easily removed. Then strain the liquor, of which there must be one quart; season with Crystalline salt and pepper and small piece of butter. To this boiling liquor add one box of gelatine dissolved in one pint of cold water; put in the chicken, and after it has all boiled up, turn into moulds to cool. Very nice with celery boiled with the chicken.

**Cold Beef with Puree of Potatoes**—Pare, boil and mash 12 large potatoes, add to them Crystalline salt, pepper and 2 tablespoonfuls of butter; then beat in gradually 1 pint of boiling milk. Spread this preparation on a warm dish, and place on it handsome slices of cold roast beef. Put a tablespoonful of gravy on each slice, place the dish in the oven for a few minutes. Garnish the edge of the dish with any kind of green leaves.

**Pot-Au-Feu**—Place in your kettle 3 or 4 pounds of beef, with enough water to cover the meat, add 1 teaspoonful crystalline salt. When the water begins to boil, take the scum off carefully, then add 4 or 5 carrots, 1 turnip (both cut in 4 or 5 pieces), 1 onion, a little parsnip and 3 cloves. Let it boil slowly 4 hours. Toast 2 slices of bread and then cut it up in pieces in a dish, then pour the broth on it: this is the soup. The meat is served with the vegetables.

**Rechauffe of Chicken**—Mince fine cold chicken, veal or turkey, a slice of ham, and a little onion, if liked. Put the meat in a baking dish with 1 cup bread crumbs, 1 cup milk, a little butter, 2 eggs, well beaten, pepper and Crystalline salt to taste. Bake a delicate brown.

**Scalloped Meats**—Chop fine any kind of cooked lean meat, season with pepper and crystalline salt. Put layer of it in a deep buttered dish, then a layer of bread crumbs, few spoons of gravy, repeating the process, having a good layer of crumbs on top, on which put bits of butter; bake until brown. Nice for breakfast.

**Chicken Croquettes**—One pint of finely chopped chicken, 1 teaspoon Crystalline salt,  $\frac{1}{2}$  pepper, 1 cup cream or chicken stock, 1 tablespoon flour, 4 eggs, 1 teaspoon onion juice, 1 tablespoon lemon, 3 tablespoons butter. Put cream on fire, mix flour and butter together and stir into cream, add the chicken and seasoning. Boil 2 minutes, add eggs well beaten take immediately from fire and sit away to cool. When cold shape and fry.

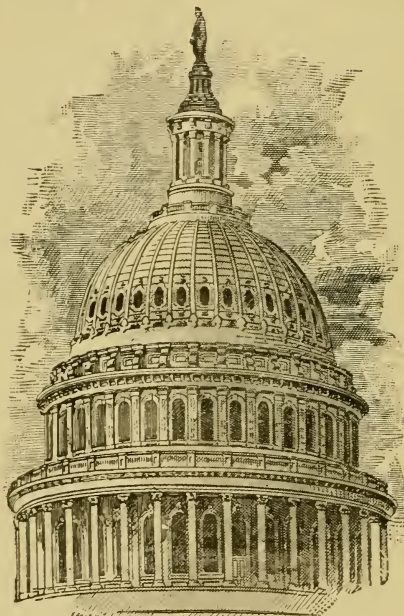
E. M. Duncan.

**Norwegian Ghar**—Mince 1 pound of cooked meat. Take a bowl of bread and pour on it the hot stock in which the meat was cooked. Mash the bread until it is a smooth batter. Beat 2 eggs and add to the batter, season with Crystalline salt, pepper and poultry spice, mix thoroughly and press into a tin, bake 1 hour. Let stand a few minutes after taking from the oven, then turn into hot dish, being careful not to break. Sprinkle with hot bread crumbs and brown in hot oven. When nicely browned pour over a rich brown gravy. Green peas are an excellent accompaniment.

Mrs. Herbert K. Scott.

**Oyster Sauce**—One pint oysters, half a lemon, 2 tablespoons butter, 1 teaspoon flour, 1 teacup milk or cream, pepper to taste. Boil the oysters in their own liquor five minutes and add the milk. When this boils, strain and return to sauce-pan, thicken with flour, add the butter, and last the lemon.

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**Veal Cutlets**—Trim the slices of veal, salt and dip in a beaten egg, and then into rolled cracker crumbs, or or bread crumbs rubbed fine. Have in your frying pan a tablespoon of lard, very hot, into which put the cutlet and let it cook slowly on the back of the stove, frequently turning so that the whole will be a golden brown when done. Halibut stake can be cooked in the same manner.

**Meat Short Cake**—Make a crust like biscuit, using a little more butter: divide in halves, roll about half an inch thick; put in a biscuit pan spread with butter, roll other half and lay over it, bake in hot oven. Chop pieces of cold meat coarsely, put in stew pan with cold gravy, if you have it, if not, use water; season with butter and Crystalline salt and thicken with a little flour; simmer until ready to use.

Split the cake when done and pour in the warm meat and gravy; put on top crust and send to the table immediately. Cold turkey or chicken are nice used in this way.

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A strictly pure phosphate powder, superior to cream tartar or alum baking powders in baking quality and healthfulness.

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The Modern . . .  
Household Cleanser.

A POWDERED SOAP, containing no Caustic, Soda or Potash. For Laundry, Kitchen, Household and Bath.

# VEGETABLES.

---

**Cabbage Salad**—Chop half head of cabbage quite fine, add little Crystalline salt and pepper and 1 table-spoon sugar. Dressing.—One egg well beaten, 1 teaspoon mustard, 1 teaspoon flour, butter size of an egg, 2 table-spoons cream,  $\frac{1}{2}$  pint vinegar, cook until it thickens, stir into cabbage when cold. Cream may be omitted.

Mrs. N. F. Roberts.

**How to Cook Rice**—Wash rice in four or five waters, in a dry vessel put a piece of butter the size of an egg, when melted add rice mixed well with butter. Salted water is then added and the rice cooked slowly without stirring.

**Escalloped Tomatoes**—One pint fresh or canned tomatoes, 1 pint bread crumbs, 3 tablespoons butter, 1 of sugar, 1 tablespoon Crystalline salt,  $\frac{1}{4}$  teaspoon pepper. Put layer of tomatoes in dish, dredged with Crystalline salt and pepper, dot with butter, a layer of crumbs, and so on until dish is filled, crumbs on top. If fresh tomatoes, bake 1 hour. If canned, one-half hour.

Mrs. N. F. Roberts.

**Baked Macaroni**—Break 12 sticks, cover with boiling water, cook 20 minutes. While boiling add 1 tablespoon Crystalline salt, drain, put in a baking dish and pour over the white sauce, add 1 cup cracker crumbs. Bake 1 hour. White sauce—Boil 1 pint milk, two tablespoons butter; melt butter in sauce pan, add 2 tablespoons flour, stir until well mixed, pour hot milk on slowly, season with Crystalline salt, pepper and  $\frac{1}{2}$  cup grated cheese.

Mrs. N. F. Roberts.

**Creamed Potatoes**—Put in your frying pan  $\frac{1}{2}$  cup cream or 1 cup milk. Let them boil, stir 1 teaspoon of cornstarch, 2 tablespoons cold milk, pour into boiling milk season with butter, pepper and Crystalline salt, add cold boiled potatoes cut into dices. Cook until warmed through.

**Chutney Sauce**—Chop 12 ripe tomatoes, 3 onions, 1 handful of raisins, add 1 cup sugar, 1 cup vinegar,  $\frac{1}{4}$  teaspoon cayenne pepper,  $\frac{1}{2}$  teaspoonful black pepper, Crystalline salt. Cook about 20 minutes slowly. Can or bottle and do not use for a week.

Miss Weld.

**Cabbage Salad**—Two teaspoons sugar, 2 salt spoons Crystalline salt, 2 of mustard, 3 tablespoons cream, 2 eggs,  $\frac{1}{2}$  cup vinegar. Cook until thick, add oil or butter to taste. Chop cabbage fine, turn salad cream on while hot and mix thoroughly.

Miss Weld.

**Scolloped Vegetables to eat with Cold Meat**—Boil several varieties of vegetables soft, chop separate and put a layer of each into a dish; season with Crystalline salt, pepper and butter; then cover with a nice stuffing of bread crumbs, etc., moisten with gravy or stock and bake half an hour.

**Corn Chowder**—Pare and slice a few potatoes. Boil in water enough to cover, then fry a few small slices of pork, in which put green corn just sliced from the cob, then the potatoes and the water in which they are boiled. Dust on pepper, Crystalline salt and cracker; boil fifteen minutes and cover with milk, simmer two minutes. It is a nice dish.

**Macaroni a la Creme**—Cook the macaroni ten minutes in boiling water. Drain this off and add a cupful of milk, with a little Crystalline salt. Stew until tender. In another dish heat a cupful of milk to boiling. Thicken with a teaspoonful of flour. Stir in a tablespoonful of butter and lastly a beaten egg. When it thickens pour it over the macaroni after it is dished. This may be eaten with butter and sugar or served with meat.

**Baked Tomatoes**—Remove skins and slice into a nappy, sprinkling over them a little Crystalline salt, pepper, bits of butter, and a trifle of sugar. Divide Boston crackers and dip them quickly in cold water; then cover the tomatoes with them, laying on each cracker a good lump of butter. Bake in oven twenty minutes or half an hour.

**Warmed over Sweet Potatoes**—Take a small pudding dish, put into it 1 tablespoon butter, when melted add 1 cup cold sliced sweet potatoes, sprinkle over 2 tablespoons sugar,  $\frac{1}{2}$  cup hot water. Bake until potatoes are brown.

**Scalloped Potatoes**—Two cups mashed potatoes, 2 tablespoons melted butter, Crystalline salt and pepper. Bake in a hot oven 10 minutes, taking care to have the top a rich brown. Serve hot.

**Rice Croquettes**—One cup of rice, 2 cups of water, Crystalline salt; simmer until soft. Butter the size of an egg, 2 eggs. Make into balls or oblong rolls; dip in cracker crumbs and fry in lard. They retain their shape better and fry more easily if prepared some hours before frying.

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We have carefully analyzed the sample of Dobbins' Floating-Borax Soap you sent us, and find it to contain five per cent. of Borax (Bi-Borate of Soda). It contains nothing injurious for use in the bath, toilet or laundry. We find it free from adulteration. and therefore certify to its purity.

Yours respectfully,  
BOOTH, GARRETT & BLAIR.

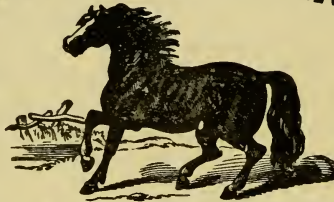
This soap costs more to make than any other floating soap, and a moment's comparison of it with the best floating soap you know of will show anyone that its actual value is much higher than that of any other brand; but it will be sold everywhere at the same price as other leading, though poorer brands. Your grocer has it, or can easily get it, and one trial will convince you of its great superiority to the best of other floating soaps for Toilet, Bath or Laundry use. It is put up in two sizes—a five-cent cake, or Toilet size, and a larger cake, or Laundry size. The latter is more convenient and economical for general household use.

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AND ALL DEALERS.

**MATSON BROS., Sole Prop's, Newton Centre, Mass.**

## SALADS AND EGGS.

---

**Omelettes**—Two eggs,  $\frac{1}{2}$  tablespoon flour, little Crystalline salt, 1 cup milk. Beat yolks and whites of eggs separately, wet the flour with a little milk, add yolks, whites, then the milk, stir just a little. Cook in buttered dish, fold over and serve.

Johanna Wollgast.

**Lobster Salad**—Four eggs boiled hard; when cold remove the yolks and beat them with 2 teapoonsfuls mustard, 1 of Crystalline salt, 1 of pepper and a little cayenne; mix well together; add 4 spoonsfuls vinegar and spawn of fish. Chop together lobster, lettuce and small onion, then add the sauce.

Mrs. I. E. Merrill.

**Soft Boiled Eggs**—Drop fresh eggs into a dish of boiling water, cover them and move at once to where the water will be hot, but *not* boil. Let stand seven minutes. The heat of the water cooks the eggs slowly, evenly and sufficiently, leaving the center or yolk harder than the white, and the egg tastes much nicer. Cut the shell and remove egg with spoon, season and serve hot in egg cups. Delicious.

Mrs. F. W. Towle.

**Salmon Salad**—Cut a white cabbage in long, narrow, thin strips, then in squares. Place in a dish thick enough to cover the bottom of the dish, add finely picked salmon, then the dressing. Repeat until you have large enough salad. A little onion cut fine and placed between cabbage is very nice. Have dressing on top of the salad.

Miss Lillian Wiley.



**Escaloped Oysters**—Mix 1 cup of stale bread crumbs, 1 cup cracker crumbs, and  $\frac{1}{2}$  cup butter melted. Sprinkle bottom of buttered dish with crumbs, cover with layer of oysters, dredge with Crystalline salt, pepper and mace; pour over 1 tablespoon of oyster liquor, and 1 tablespoon milk, repeat and cover top with  $\frac{1}{2}$  cup of buttered crumbs. Bake about 1 hour.

Mrs. J. W. Bryant.

**Stewed Lobster**—Cut lobsters in small pieces, shake on a little pepper, then dredge with small pieces of butter, add 1 cup milk, and heat in sauce-pan, when butter is melted it is done. Cream salt fish in same way only add hard boiled eggs.

Mrs. J. W. Bryant.

**Escaloped Oysters**—Two cups of fine bread or cracker crumbs, 1 pint small oysters, 1 pint milk. In a deep dish put layer of crumbs and bits of butter. Layer of oysters with pepper and Crystalline salt, then about  $\frac{1}{2}$  cup of milk, continue until all are used, have crumbs on top. Bake half hour.

Mrs. M. R. Sanderson.

**Salad Dressing**—Two eggs beaten very light, add 7 tablespoons vinegar and beat 2 teaspoons made mustard, 1 teaspoon Crystalline salt. Put in double boiler with  $\frac{1}{2}$  cup butter, stir until hot and creamy, cool; should it curdle, beat vigorously.

Mrs. Taylor Thompson.

**Salad Cream**—One dessert spoon mustard wet in a little water, 4 eggs well beaten, 1 tablespoon Crystalline salt,  $\frac{1}{2}$  cup milk, 3 tablespoons sugar, 2 tablespoons cornstarch wet in water, mix all together. Heat  $\frac{1}{2}$  pint vinegar with  $\frac{1}{2}$  cup butter, when hot mix all together, cook until thick.

Mrs. Geo. P. Ruggles.

**Omelet**—Beat thoroughly the yolks of 5 eggs, 1 dessert spoon flour, rub smooth in  $\frac{2}{3}$  cup of milk, Crystalline salt and pepper to taste, add butter size of hickory nut. Beat the whites stiff, pour the mixture into it without stirring, put in a hot buttered frying pan, cook 5 minutes, fold and serve; finely chopped ham may be added.

Miss Weld.



**State of Maine Salad Dressing**—One-half cup milk or cream, scant  $\frac{1}{2}$  cup of vinegar, 1 egg well beaten, butter size of an egg, teaspoon mustard, teaspoon Crystalline salt, pinch red pepper. Cook in double boiler and stir until creamy. Mrs. M. R. Sanderson.

**Salad Dressing**—Two and one-half tablespoons flour, 2 coffee cups milk, pour on to 3 eggs well beaten, 1 tablespoon sugar, Crystalline salt, 1 teaspoon mustard, speck cayenne, coffee cup warm vinegar, 3 tablespoons oil or melted butter, cook until thick. Miss Dora Lowell.

**Salad Cream**—Four tablespoons sugar, 1 tablespoon Crystalline salt, 3 tablespoons mustard, stir together, add the beaten yolks of 3 eggs,  $\frac{1}{2}$  large size bottle oil or heaping coffee saucer melted butter, 2 teaspoons vinegar, put in double boiler, thicken, add whites of eggs beaten to stiff froth. Mrs. N. F. Roberts.

**Creamed Lobster**—For 1 pint lobster meat cut fine, make 1 pint white sauce, season with Crystalline salt, cayenne, juice  $\frac{1}{2}$  lemon. Heat the lobster in the sauce but do not let it boil, serve on thin toast. (Chafing Dish.)

**Salad Dressing**—Four tablespoons butter, 1 heaping tablespoon flour, 1 tablespoon Crystalline salt, 1 of sugar, 1 heaping teaspoonful mustard, 1 cup milk,  $\frac{1}{2}$  cup vinegar, speck of cayenne, 3 eggs. Melt butter and add flour, salt, sugar, mustard and pepper. After mixing smooth add the yolks of eggs well beaten, add vinegar hot, have the milk hot in double boiler, pour in the mixture, and in a minute add the whites of eggs beaten stiff, let all come to a boil, take from fire, set in cold water, beat a few minutes to prevent curdling. Mrs. E. G. Davis.

**Egg Omelet**—Three eggs, 3 tablespoons milk,  $\frac{1}{2}$  tablespoon melted butter,  $\frac{1}{2}$  tablespoon flour. Beat well together, adding whites of eggs last. Mrs. D. G. Alden.

**Corn Omelet**—One-half cup corn scraped from ear uncooked, yolk 1 egg, Crystalline salt, 2 tablespoons milk, white of 1 egg beaten stiff and stirred in just before cooking. Mrs. D. G. Alden.

**Salad Dressing**—One-third cup milk,  $\frac{1}{3}$  cup vinegar, 1 egg, 1 teaspoon sugar, 1 teaspoon Crystalline salt and mustard,  $\frac{1}{3}$  cup melted butter. Beat all together, cook over boiling water until it thickens, but not boil.

E. M. Duncan.

**Potato Salad**—One-half cup butter, 1 tablespoon flour, 1 egg, 1 teaspoon mustard,  $\frac{1}{2}$  cup vinegar, 1 cup boiling water, little pepper, Crystalline salt. Cook until it becomes creamy. Slice cold potatoes, add a little onion, cool dressing and pour over potatoes.

**Potato Salad**—Cut cold boiled potatoes in small pieces and lay on lettuce leaves, garnish with cold boiled beets cut in small pieces and pour over a salad dressing.

Mrs. F. E. Streeter.

**Egg Omelet**—Three eggs, 3 tablespoons milk, beat yolks well, add milk and Crystalline salt, fold in whites beaten stiff, cook in frying pan well buttered.

Mrs. T. W. Devens.

**Creamed Lobster**—Piece of butter size of egg, put in frying pan, heat hot but not brown. Stir in 2 cups chopped lobster, add  $\frac{1}{2}$  cup cracker crumbs, add  $\frac{1}{2}$  cup of cream, then 2 eggs, stirring all the while. Crystalline salt, pepper. Cook until eggs just thicken, eggs to be beaten light.

Mrs. Johnson.

**Salad Dressing**—Mash fine the yolk of 1 hard boiled egg with a spoon, add the yolk of a raw egg,  $\frac{2}{3}$  teaspoons of Crystalline salt, 1 teaspoon dry mustard and a very little cayenne pepper. Stir this well, always one way, and add a few drops of sweet oil at a time until 3 large spoons are used. Then add gradually a tablespoon or more of vinegar, mixing thoroughly. Put in a cool place.

**Cabbage Salad**—Two eggs, butter size of  $\frac{1}{2}$  egg, 2 tablespoons sugar, 1 teaspoon mustard, 1 teaspoon black pepper, 1 coffee cup vinegar. Cook in kettle of water, like custard. Chop 1 small cabbage, and pour the dressing on after it cools.

**Chicken Salad**—Boil tender 4 good chickens; when cold cut off the white part of the celery and chop in the same manner. To 2 quarts and a pint of chicken allow 1 quart and a pint of the celery, and a spoon of Crystalline salt. Mix well together and then stir in a part of the dressing. Shape the salad in a flat dish and pour over the remainder of the dressing. Garnish with hard boiled eggs, ( cut in rings ) beets, and the tops of the celery.

**Oyster Salad**—One pint oysters, chopped fine, 10 crackers rolled fine, 3 eggs,  $\frac{1}{2}$  teacup of fresh milk,  $\frac{2}{3}$  teacup of oyster liquid,  $\frac{1}{2}$  cup butter. Put all on the fire together and let come to a boil, stirring it well together. Remove from the fire and add 1 teacup of vinegar with 1 teaspoon celery. Crystalline salt and 1 spoon of mustard stirred into it, pepper and Crystalline salt to taste. Serve cold.

**Vegetable Salad**—Take equal quantities of cooked beets, turnips, potatoes and other vegetables, if you have them, cut into small blocks about as large as dice. Lay in a dish and add celery cut fine, about  $\frac{1}{3}$  celery and  $\frac{2}{3}$  vegetables. Mix with salad dressing. This dish looks very nice on the table.



“Tails,” the Dog wins, “Heads,” the Goose, but Men and Women and Children all win when they have their Boots and Shoes made and repaired by

**S. R. LORING,**  
**BOOT AND SHOE MAKER,**  
 284 Main St., Charlestown, Mass.

## SOUPS AND FISH.

---

**Baked Fish with Oyster Stuffing.**—Remove the skin, head and bones from a 4 pound haddock, rub well with salt and lemon juice; lay one-half on a greased baking pan, cover thickly with oysters dipped in cracker crumbs and melted butter ( $\frac{1}{4}$  cup butter, 1 cup cracker crumbs), lay on the other half of fish, brush with beaten egg, cover with rest of crumbs; bake 50 minutes. Serve with Hollandaise sauce.

**Hollandaise Sauce.** Cream,  $\frac{1}{2}$  cup butter, add yolks 2 eggs well beaten; add juice of one-half lemon, little Crystalline salt and cayenne,  $\frac{1}{3}$  cup boiling water; cook over boiling water until slightly thick. If eggs are large, use  $\frac{1}{2}$  cup of water.  
Mrs. B. F. Stacey.

**Creamed Oysters.** Parboil one quart oysters until the liquor flows freely. Drain and put the liquor on to boil. There should be about 1 cupful. Melt 2 tablespoonfuls of butter in a saucepan, add 1 tablespoonful flour, and when well mixed add the liquor gradually; add little cayenne, 1 tablespoonful lemon juice,  $\frac{1}{2}$  teaspoon Crystalline salt. Put six or eight oysters in each scallop shell, sprinkle with cracker crumbs moistened with melted butter, bake until brown. The oven should be hot and the shells set in hot water.

Miss Weld.

**Oysters on Toast.** Drain the liquor from the oysters, put in hot pan a piece of butter and the oysters seasoned with Crystalline salt and pepper. Cover tightly and cook a few minutes until the oysters are full. Throw over buttered toast.  
Mrs. G. P. Ruggles.

**Tomato Soup.** One quart can tomatoes, 2 heaping tablespoons of flour, 1 tablespoon of butter, 1 teaspoon Crystalline salt, 1 teaspoon sugar, 1 pint hot water. Let tomatoes and water come to a boil. Rub flour, butter and a tablespoonful of tomatoes together. Stir into boiling mixture. Add seasoning. Boil all together 15 minutes. Rub through a sieve and serve with toasted bread cut in thin slices, buttered. Cut into small squares and place in oven.

Mrs. N. F. Roberts.

**Cream of Rice Soup.** Two quarts chicken stock (the water in which fowl has been boiled will answer), 1 teacup rice, 1 quart cream or milk, a small onion, a stalk of celery, Crystalline salt and pepper to taste. Wash rice carefully, add to stock, also onion and celery. Cook slowly two hours; strain, add seasoning and the cream or milk which has been allowed to come to a boil. If milk is used, a tablespoonful of butter should be used.

Mrs. N. F. Roberts.

**Tomato Soup.** Put 3 pints strong beef soup stock in your soup kettle, well seasoned with a bit of red pepper, cloves and mace. Let it come to a boil. Put 1 pint of canned tomatoes in a saucepan, breaking into it three thick slices of bread which you have dried and browned thoroughly. Boil together till the bread is soft, then put it through a hair sieve and add to the boiling soup. Serve in a hot tureen.

**Tomato Soup Without Meat.** Boil 1 pint of tomatoes in 1 pint of water till soft; season with butter, pepper and Crystalline salt. Just before serving, put in  $\frac{1}{2}$  teaspoonful of soda. Let it foam up well, then add 1 pint of milk which has been heated.

**Barley and Celery Soup.** Pick over and wash  $\frac{1}{3}$  cup of barley. Cook 10 minutes in 3 tablespoonfuls of butter; add 5 cups white stock and cook  $1\frac{1}{2}$  hours; add  $\frac{3}{4}$  cup of celery which has been cut fine and parboiled. Cook until tender. Season with Crystalline salt and pepper; add 1 pint hot milk. Beat the yolks of 2 eggs and pour over. Serve at once. This soup is rich and nicely flavored.

Miss A. Walkus.

**Corn Soup.** To 1 quart of corn cut from the cob put 3 pints of water. Boil until corn is tender; add 1 pint sweet milk, Crystalline salt, pepper and 1 or 2 beaten eggs. Continue the boiling a few minutes and thicken with a little flour.

**Potato Soup.** Boil 4 potatoes, pass them through a colander, add the water in which they have been boiled, and salt to taste; add a small piece of butter. Hash some celery, put into tureen and pour boiling soup on it. Throw in small squares of bread fried brown in butter, or cup of tapioca, and let simmer 15 minutes, stirring until clear; add  $1\frac{1}{2}$  pints of milk.

**Lobster Soup.** Meat of small lobster chopped fine, three crackers rolled fine, butter size of an egg, Crystalline salt and pepper to taste. Mix all together and add a pint of boiling milk, stirring all the while. Boil and serve.

**White Soup.** Boil four potatoes and mash them fine with butter; add 1 egg well beaten, season. Boil 1 pint of milk in the water in which the potatoes were boiled. Pour over the mixture, stir well, strain and serve very hot.

**Croutons.** Take stale bread cut in slices; remove the crust, cut in half-inch cubes; fry in very hot butter for about half a minute. Take them out, drain and sprinkle with Crystalline salt. Drop them into the soup.

**Escaloped Oysters,** Allow 4 crackers, 2 spoonfuls of butter and 1 teaspoon of pepper to 1 quart of oysters.

**Fish Pudding.** Two pounds of cold boiled halibut or fresh cod picked; scald 1 pint of milk, thicken with flour to a paste, take from the fire and stir in  $\frac{1}{2}$  pound of butter,  $\frac{1}{2}$  a grated nutmeg, black and cayenne pepper, and Crystalline salt; whip in the yolks of four eggs, one by one, put a layer of this into a buttered dish, then a layer of fish, and so alternately fill the dish, letting the last layer be fish; bread crumbs on top. Bake slowly one hour.

**Brown Sauce.** Heat  $1\frac{1}{2}$  tablespoons of sardine oil, 1 cup brown stock,  $\frac{1}{2}$  teaspoon lemon juice, few drops of Worcestershire sauce. Miss A. Walkus



**Baked Mackerel.** Make a dressing of bread crumbs, part of an onion if large, pepper, Crystalline salt and sage. Have ready two mackerel nicely washed, put in the dressing and sew up; put very thin slices of salt pork on the bottom of your baking tin, on which lay the fish. Bake about  $\frac{1}{2}$  hour. Baste often and brown nicely before taking to the table. A sprig of parsley in the mouth of each looks well. Tomato is a nice vegetable to serve with it.

**Broiled Sardines.** Drain and wipe 12 sardines; place on broiler over clear fire 2 minutes. Arrange on a platter and pour around 1 cup of brown sauce.

**Smothered Fish.** About 2 lbs. of haddock cut same as to fry, piece of butter as large as your hand; let it get hot; add fish in layers with pepper and Crystalline salt. Let it cook 15 minutes; add 1 cup of milk and cook 15 minutes. Serve with baked potatoes. Miss Applis.

**Spiced Mackerel.** Cut the mackerel in small pieces and put in an earthen dish or jar, and on each layer sprinkle cloves, cinnamon, Crystalline salt and pepper. Fill the jar with vinegar and tie a double piece of thick brown paper over the top. Let it bake all day. Any other spice may be added.

Mrs. M. A. Jerauld.

**Mock Oyster Stew.** Stew 1 pint tomatoes until soft enough to strain; scald 1 pint of milk. When ready to serve add  $\frac{1}{2}$  teaspoon soda, Crystalline salt, pepper, and a large piece of butter to tomatoes; pour into milk. Let same come to a boil. Serve at once with common crackers, toasted brown.

Mrs. T. W. Devens.

**Mock Bisque Soup.** 1 quart milk,  $\frac{1}{2}$  can tomatoes boiled and strained; add  $\frac{1}{4}$  teaspoon soda, then the boiling milk. Season with celery salt, pepper and Crystalline salt. Serve very hot.

Mrs. S. Rich.



## Special Directions.

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Too much attention cannot be given to the selection of the ingredients in the following receipts.

The best receipt will be an utter failure if poor or stale ingredients are used. It is therefore of the utmost importance that you buy your goods where they keep *the best and freshest stock*.

Houghton & Dutton, Hancock Square, Charlestown, and Tremont and Beacon Streets, Boston, always carry the best, and their enormous business enables them to keep a *fresh stock* and sell at *lower prices* than elsewhere.

You are absolutely sure of success if you buy your groceries there.

# Bread, Breakfast and Tea Cakes.

---

**Parker House Rolls**—One pint milk boiled, melt in this butter size of large egg, and about a teaspoonful lard, add one cup cold water. When luke warm add half yeast cake, desert spoonful sugar,  $\frac{1}{2}$  teaspoonful Crystalline salt, add flour enough to make a thin batter. Mix this about 8 A. M., and let stand until noon, then add flour enough to knead well and let stand well covered until 4 o'clock; then knead well and roll out thin and cut with a large round cutter, spread soft butter over the top and fold one half over the other. Place them apart a little so there will be room to rise, cover and place them near the fire for an hour and a half, or until well raised; bake in rather a quick oven. These never fail to be good. A loaf of bread may be made of half if desired.

Mrs. F. W. Towle.

**Franklin Mills Flour Bread.** Four cups F. M. flour, 2 cups bread flour, 2 tablespoons lard, Crystalline salt,  $\frac{1}{2}$  yeast cake,  $\frac{1}{2}$  cup molasses, a cup scalded milk, the rest water. Very nice.

Mrs. Ora B. Smith.

**Quaker Biscuit**—Scald one cup Quaker oats with one pint boiling water, let stand one hour; add  $\frac{1}{3}$  cup molasses, scant  $\frac{1}{2}$  tablespoonful Crystalline salt,  $\frac{1}{2}$  yeast cake dissolved in  $\frac{1}{3}$  cup warm water, 1 quart flour; let rise 3 or 4 hours. Shape into biscuit and rise again; bake in hot oven 20 minutes.

Mrs. J. W. Bryant.

**Pop Dodles**— $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup milk, one egg, 2 cups flour, small piece butter, 1 teaspoon baking powder.

Mrs. L. E. Hoisington.

**Oat Meal Cakes**—One cup of cream, 2 cups of sour milk, 2 teaspoons of soda, oat meal sufficient to make a thick batter. Bake in roll pan.

**Cerealine Muffins**—Two cups Cerealine Flakes,  $2\frac{1}{4}$  cups milk, 2 cups flour, 2 teaspoon baking powder,  $\frac{1}{2}$  teaspoon Crystalline salt, 1 egg, 2 teaspoon melted butter, 1 tablespoon of sugar. Put Cerealine in a bowl and pour milk over it. Sift flour, salt, sugar and Baking Powder into mixing dish, and mix thoroughly, then add contents of bowl, melted butter and egg well beaten. Stir vigorously until batter is smooth and bake in greased gem tins.

By Mrs. Mary J. Lincoln, First Principal of Boston Cooking School, and author of Boston Cook Book.

**Crullers.** One egg, 1 tablespoon sweet milk, 2 of sugar. Roll not too thin. Fry in lard.



**Ladies,**

**Attention!**

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**BREAD FLOUR**

that makes such beautiful bread—that is recommended at all *Cooking Schools* as making the most perfect *bread* and *rolls*. Call for *Washburn Crosby's Gold Medal* if you wish a perfect bread flour. *Sold by nearly all grocers in America.*

1 cup milk scalded and cooled,  $\frac{1}{2}$  teaspoon Crys-  
1 yeast cake, 1 tablespoon of sugar, mix stiff,  
1 spoon; let rise over night, in morning add  $\frac{1}{2}$  cup  
p currants, 1 tablespoon butter; make in biscuit

Mrs. L. E. Hoisington.

**Rolls**—1 egg,  $1\frac{1}{2}$  cups milk, 2 tablespoons sugar,  
of egg, 3 cups flour, 2 teaspoons cream tartar, 1  
da, Crystalline salt.

Mrs. F. W. Robinson.

2 cups milk,  $\frac{3}{4}$  cup sugar, 1 yeast cake, 1 even  
oda; stir up thick at night. In the morning add  
r, 1 cup sugar, 1 cup currants or chopped raisins,  
eg: stir thick with flour, rise again, then take  
ough at a time and mould, put in tins and rise;  
erate oven, wash tops when done with sweenened

Mrs. F. W. Robinson.

**ake.** 1 cup flour,  $\frac{1}{2}$  sugar,  $\frac{1}{2}$  meal, 1 egg,  $\frac{2}{3}$  cup  
1 tablespoon melted butter, 1 teaspoon cream tar-  
mix ingredients, then add the milk and egg well  
hot melted butter. Bake quick in shallow pan.

Mrs. E. G. Davis.

**ie.** 2 eggs, 1 cup sugar,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour,  
s butter, 2 level teaspoons baking powder. Line  
buttered paper, separate egg, cream, butter and  
ry ingredients, add the beaten yolks to milk, add  
to creamed butter, then the milk, stirring the  
repeat this until all the ingredients are used up;  
o stiff froth, fold lightly into mixture. Bake in  
raisins or currants may be added.

M. Mae Davis.

**ast.** 3 eggs, 1 pint milk, little Crystalline salt;  
bread in this mixture and fry in hot well buttered  
n on both sides.

**Relish for Tea.** To one full cup coarse bread  
crumbs add 3 cups sweet milk, good sized piece of butter, 1  
cup grated cheese, put in pudding dish, strew bread crumbs  
over top with bits of butter. Bake 20 minutes.

**Oat Meal Cakes**—One cup of cream, 2 cups milk, 2 teaspoons of soda, oat meal sufficient thick batter. Bake in roll pan.

**Cerealine Muffins**—Two cups Cerealine cups milk, 2 cups flour, 2 teaspoon baking powder, 1 teaspoon Crystaline salt, 1 egg, 2 teaspoon melted tablespoon of sugar. Put Cerealine in a bowl and over it. Sift flour, salt, sugar and Baking Powder in dish, and mix thoroughly, then add contents of melted butter and egg well beaten. Stir vigor batter is smooth and bake in greased gem tins.

By Mrs. Mary J. Lincoln, First Principal of Boston Cooking School, and author of Boston Cook Book.

**Crullers.** One egg, 1 tablespoon sweet sugar. Roll not too thin. Fry in lard.



**Ladies,**  
**Attentive**  
 This is the  
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**BREAD**

that makes such beautiful bread—that is recommended by all *Cooking Schools* as making the most perfect *bread* and *rolls*. Call for *Washburn Crosby's Gold Medal* if you wish a perfect bread flour. *Sold by nearly all grocers in America.*

**Buns**—1 cup milk scalded and cooled,  $\frac{1}{2}$  teaspoon Crystalline salt, 1 yeast cake, 1 tablespoon of sugar, mix stiff, stirring with spoon; let rise over night, in morning add  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup currants, 1 tablespoon butter; make in biscuit and rise.  
Mrs. L. E. Hoisington.

**White Rolls**—1 egg,  $1\frac{1}{2}$  cups milk, 2 tablespoons sugar, butter size of egg, 3 cups flour, 2 teaspoons cream tartar, 1 teaspoon soda, Crystalline salt.  
Mrs. F. W. Robinson.

**Buns.** 2 cups milk,  $\frac{3}{4}$  cup sugar, 1 yeast cake, 1 even teaspoon soda; stir up thick at night. In the morning add  $\frac{3}{4}$  cup butter, 1 cup sugar, 1 cup currants or chopped raisins, little nutmeg: stir thick with flour, rise again, then take spoon of dough at a time and mould, put in tins and rise; bake in moderate oven, wash tops when done with sweetened cream.  
Mrs. F. W. Robinson.

**Corn Cake.** 1 cup flour,  $\frac{1}{2}$  sugar,  $\frac{1}{2}$  meal, 1 egg,  $\frac{2}{3}$  cup sweet milk, 1 tablespoon melted butter, 1 teaspoon cream tartar,  $\frac{1}{2}$  soda; mix ingredients, then add the milk and egg well beaten, add hot melted butter. Bake quick in shallow pan.  
Mrs. E. G. Davis.

**Tea Cake.** 2 eggs, 1 cup sugar,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour, 4 tablespoons butter, 2 level teaspoons baking powder. Line the pan with buttered paper, separate egg, cream, butter and sugar; sift dry ingredients, add the beaten yolks to milk, add a little flour to creamed butter, then the milk, stirring the mixture well, repeat this until all the ingredients are used up; beat whites to stiff froth, fold lightly into mixture. Bake in quick oven; raisins or currants may be added.  
M. Mae Davis.

**Egg Toast.** 3 eggs, 1 pint milk, little Crystalline salt; dip slices of bread in this mixture and fry in hot well buttered pan till brown on both sides.

**Chessi Relish for Tea.** To one full cup coarse bread crumbs add 3 cups sweet milk, good sized piece of butter, 1 cup grated cheese, put in pudding dish, strew bread crumbs over top with bits of butter. Bake 20 minutes.



**Muffins.** 1 cup milk, 3 cups flour,  $\frac{1}{2}$  cup sugar, piece of butter size of an egg, 1 teaspoon baking powder; bake in muffin tins.  
Mrs. F. E. Streeter.

**Breakfast Puffs.** 1 cup flour, 1 cup milk, 1 egg, yolk and white beaten separately; cook in hot buttered pan in quick oven.  
Mrs. N. H. Forbush.

**Rolls.** 1 cup milk scalded,  $\frac{1}{4}$  cup butter, 2 tablespoons sugar,  $\frac{1}{2}$  yeast cake, Crystalline salt, white of 1 egg beaten stiff. Have the milk warm, add the butter melted, yeast dissolved in very little water, add flour to make stiff dough, add white of egg beaten in thoroughly with the hand. If wanted at night, mix in morning, if the dough rises quickly knead down, the more it is kneaded the better. Roll quite thin, spread with butter, fold over; let rise till light, bake in quick oven.  
Miss Weld.



For a Quick  
Breakfast of  
Delicious  
Cakes,

Light your fire, heat  
your griddle—

 *Puritan*

BUCKWHEAT DOES THE REST.



**Apple Fritters.** 1 cup sweet milk, 2 eggs, 1 cup chopped apple,  $\frac{1}{4}$  cup sugar, Crystalline salt, flour to make a thick batter; fry in hot lard.  
Miss Weld.

**Ginger Bread.**  $\frac{1}{2}$  cup butter and  $\frac{1}{2}$  cup sugar beaten together,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sour milk, 2 scant cups flour, 1 even teaspoon soda. Serve warm with whipped cream. Very nice.

**Rye Muffins.** 1 cup rye, 1 cup flour, 1 cup milk, 1 egg, dessert spoon sugar, 2 full teaspoons baking powder, Crystalline salt; bake in gem pan, will make one dozen.

Miss Applis.

**Breakfast Cake.** 2 eggs,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup meal, 1 cup milk, 1 cup flour, 2 tablespoons sugar, 2 teaspoons baking powder.

Mrs. C. L. Fillebrown.

**Oat Meal Bread.** 1 cup rolled oats, 1 pint boiling water, let it stand one hour,  $\frac{1}{2}$  cup molasses,  $\frac{1}{3}$  yeast cake, 1 teaspoon Crystalline salt, 1 quart flour; this is very stiff. In the morning, put in bread pan without moulding. Let rise, and then bake.

Mrs. E. G. Davis.

**Breakfast Cakes.**  $1\frac{1}{4}$  cups milk,  $\frac{1}{4}$  sugar, 1 egg, 2 cups flour, 1 tablespoon Indian meal, 1 tablespoon melted butter, 1 teaspoon cream tartar,  $\frac{1}{2}$  soda, Crystalline salt; bake in quick oven in gem pan.

Mrs. T. W. Devens.

**Popovers.** 1 cup milk, 1 egg, 1 cup flour, butter size of nutmeg, melted, 1 tablespoon sugar, Crystalline salt; bake in quick oven 20 minutes in gem pan.

Mrs. T. W. Devens.

**Popovers.** 2 eggs, 2 cups flour, 2 cups milk, 1 teaspoon butter, 1 pinch Crystalline salt, beat well and bake in hot oven.

**Runaway Cakes** (for breakfast). 1 cup sweet milk, 1 cup sour cream, soda sufficient to sweeten cream, 1 egg, flour to roll out. Roll thin as knife blade; have lard boiling, throw the cakes into the lard, turn them over, and take out immediately.

**Blueberry Cake** (for breakfast). One cup milk, 1 cup sugar, 1 spoon butter, 1 cup blueberries, 1 teaspoon of soda, 1 teaspoon cream tartar, 3 cups of flour.

**Sour Milk Doughnuts**, One cup brown sugar, 1 egg, 1 cup sour milk, 2 large spoons of thick cream or  $2\frac{1}{2}$  butter,  $\frac{3}{4}$  teaspoon soda, Crystalline salt. Don't mix hard; handle lightly.

**Doughnuts**. One cup of sugar,  $\frac{3}{4}$  cup of sweet milk, 1 egg, 1 teaspoon butter melted, 1 teaspoon cream tartar,  $\frac{1}{2}$  soda, flour to roll out quite soft.

**Delicate Griddles**. Take  $\frac{1}{2}$  pint flour, add the same measure of sour milk and  $\frac{1}{2}$  as much more. Beat well with the flour. Sift in a small teaspoon of soda, add a pinch of Crystalline salt and tablespoon of sugar, and, just before frying, two eggs.

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**ARE THE STANDARD.**

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JOSEPH BURNETT CO., 36 India Street, BOSTON, MASS.

**Graham Rolls**—One quart graham meal,  $\frac{1}{3}$  cup of molasses, Crystalline salt to taste, 1 teaspoon soda, sour milk enough to make a batter of sufficient thickness. This must be decided by each one's experience. Hot oven.

**Muffins**—One egg, 1 cup milk, 2 tablespoons of sugar, butter the size of an egg, 3 cups flour, 2 teaspoons cream tartar. 1 teaspoon soda, a bit of Crystalline salt.

**Rice Muffins**—Into 1 pint of flour, put 1 teaspoon of sugar, 1 teaspoon cream tartar,  $\frac{1}{2}$  teaspoon soda, rub it through a sieve; add 1 well beaten egg, 1 cup of milk, 1 cup boiled rice. Beat well, bake in roll pan.

**Sour Milk Doughnuts**—One cup brown sugar, 1 egg, 1 cup of sour milk, 2 large spoons of thick cream or  $2\frac{1}{2}$  butter,  $\frac{3}{4}$  teaspoon soda, Crystalline salt. Don't mix hard, handle lightly.

**Rice Croquettes**—One teacup of rice, well boiled and mashed, in water, 1 egg, a little Crystalline salt, 1 tablespoon of sugar, a piece of butter the size of an egg, flavor with vanilla. Mold them with the hands, roll in cracker crumbs, and drop them in hot lard to brown.

**Stale Bread Cakes**—Soak the bread over night in cold water, add flour enough to make a stiff batter, 3 or 4 well beaten eggs, a little Crystalline salt, 1 teaspoon baking powder. Bake on very hot griddle.

**Croutes Doress**—Cut into slices a loaf of baker's bread, beat 3 eggs well, add 1 pint milk, a little Crystalline salt, then dip your slices of bread in this mixture and fry in a hot frying pan well buttered till a light brown on both sides. Eat hot with sugar and butter.

**Graham Bread**—Three cups graham, 2 cups flour, 1 tablespoon sugar, 1 teaspoons Crystalline salt, 3 teaspoons Congress Yeast Powder; mix thoroughly and then add sweet milk, or milk and water, to make a soft dough. Bake at once in a rather hot oven.

**Brown Bread.** Two and  $\frac{1}{2}$  cups corn meal,  $1\frac{1}{2}$  rye meal,  $\frac{1}{2}$  cup flour, 1 cup molasses, 1 cup hot water, 2 cups sweet milk, 1 teaspoon soda, salt, steam 3 hours, bake 1 hour.

**Parker House Rolls.** One quart cold boiled milk, 2 quarts of flour, 1 large tablespoon lard rubbed into the flour, make a place in the middle of the flour, put in 1 cup of yeast or  $\frac{1}{2}$  a yeast cake. Stir and leave till morning, then knead hard and let it have a cool rising; knead down at noon, then again at 4 o'clock, rolling out for tea. Spread butter on and roll up again before cutting out for tea.

**Graham Bread.** Two and a half cups of sour milk, 1 cup of molasses,  $2\frac{1}{2}$  teaspoons of soda, a little Crystalline salt, graham flour enough to make a little thicker than cake.

**Sweet Favorites.** Three eggs, 1 teaspoon sugar, 1 coffee cup sweet milk, 1 of warm water, 4 tablespoons of yeast, flour enough for a stiff batter. Beat yolks and sugar well together, stir in milk, water and yeast, stir well and set in a warm place to rise. When light, beat whites to a stiff froth and stir into batter with a pinch of Crystalline salt. Bake in gem pan. These are nice for breakfast if set the night before.

**Biscuits**—One quart of sifted flour, 1 tablespoon of lard or butter,  $\frac{1}{2}$  teaspoon of Crystalline salt, and 3 teaspoons of Congress Yeast Powper, mix well together; add sufficient milk or water to form a very soft dough; knead as little as possible, and bake immediately in a quick oven. These biscuits may be made of graham flour, with the addition of  $\frac{1}{2}$  a cup of molasses.

**Johnny Cake**—One and one-half cups Cerealine, 1 cup boiled yellow corn meal,  $\frac{1}{2}$  cup sugar, 2 cups flour, 2 tablespoons baking powder, 2 tablespoons melted butter, or lard, 2 cups milk, or milk and water, 2 eggs, 1 teaspoon Crystalline salt. Put Cerealine and milk in a bowl. Sift flour, salt, baking powder, sugar and cornmeal into mixing dish, and mix well, then add Cerealine and milk, butter and eggs well beaten. Mix until smooth, and bake in a sheet. Can also be baked in muffin tins.

Mrs. Mary J. Lincoln.

# CAKE.

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**Sponge Cake.** Whites of 5 eggs, yolks of 3, 1 cup of sugar,  $\frac{2}{3}$  cup flour, sift 4 times,  $\frac{1}{8}$  teaspoon cream tarter, pinch Crystalline salt. Beat yolks thoroughly, partly beat whites, then add cream tarter last; then beat very stiff, put in sugar, little at a time, then the yolks, then the flour, teaspoon orange juice. Bake 35 or 40 minutes—moderate oven.

Johanna Wollgast,

**Ribbon Cake**—One-half cup butter, 2 cups sugar, 4 eggs, 1 cup milk,  $3\frac{1}{2}$  cups flour, spices, 3 tablespoons Rumford Baking Powder,  $\frac{1}{2}$  pound figs chopped fine,  $\frac{1}{2}$  cup raisins, stoned and cut into pieces, 1 tablespoon molasses. Cream the butter, and add gradually the sugar and the well-beaten egg yolks. Add the milk and the flour, mixed and sifted with the baking powder. Add the egg whites beaten to a stiff froth. Bake one-half of the mixture in a layer cake pan. To the remainder add the fruit, molasses and spices to taste. Bake and put the layers together with White Mountain Cream.

**Cheap Sponge Cake**—Three eggs beaten separately, 1 cup sugar, 1 cup flour, 1 teaspoon Rumford Baking Powder,  $\frac{1}{4}$  teaspoon Crystalline salt, 3 tablespoons luke-warm water, 1 tablespoon vinegar. Beat the yolks of the eggs until thick, add gradually the sugar, water, and flour mixed and sifted with the baking powder and Crystalline salt. Add the whites of the eggs beaten until stiff, and the vinegar. Bake in a buttered angel-cake pan 45 minutes.

**Lily Cake**—One-third cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk,  $1\frac{3}{4}$  cups flour,  $2\frac{1}{2}$  teaspoons Rumford Baking Powder, 3 egg whites,  $\frac{1}{8}$  teaspoon lemon extract,  $\frac{2}{3}$  teaspoon vanilla. Mix as Snow Cake. Cover with chocolate frosting.

**Coffee Cake**—One-fourth cup butter,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup coffee, 2 eggs,  $2\frac{1}{2}$  cups flour,  $2\frac{1}{2}$  teaspoons Rumford Baking Powder,  $\frac{1}{2}$  teaspoon Crystalline salt,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon allspice,  $\frac{1}{2}$  nutmeg grated, 1 pound raisins stoned and cut into pieces. Cream the butter, add gradually the sugar. Add the molasses, well-beat eggs, the fruit and the coffee. Mix and sift the dry ingredients, and add to the mixture. Bake in a cake-pan 50 minutes.

**Cream Almond Cake**—One cup butter, 2 cups sugar, 1 cup milk, 1 cup cornstarch, 2 cups flour, 2 teaspoons Rumford Baking Powder, 5 egg whites,  $\frac{1}{2}$  teaspoon almond extract. Cream the butter, add gradually the sugar, add the almond. Mix and sift the flour, cornstarch and baking powder. Add alternately with the milk to the first mixture. Beat the whites until stiff; add and beat vigorously. This makes two loaves.

**Snow Cake**—One-fourth cup butter, 1 cup sugar, 2 egg whites,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour,  $1\frac{1}{2}$  teaspoons Rumford Baking Powder,  $\frac{1}{2}$  teaspoon vanilla. Cream the butter, add gradually the sugar and the vanilla. Beat the whites to a stiff froth and add. Mix and sift the flour and baking powder; add to the first mixture alternately with the milk. Bake in a moderate oven 45 minutes. Cover with boiling frosting.

**Callas**—Three eggs, 1 cup of sugar, 1 cup flour, 3 tablespoons of water, 2 teaspoons Congress Yeast Powder, a little Crystalline salt, and any flavor liked. These need a quick oven. One tablespoon in a saucer. When done, turn on a napkin, and press in the form of a calla lily. Fill with whipped cream slightly sweetened and flavored.

**Whist Cake.** Cup of butter, creamed with two cups of sugar. Break and stir into the mixture, one at a time, 4 eggs,  $\frac{1}{2}$  teaspoon vanilla,  $\frac{1}{2}$  teaspoon lemon,  $\frac{3}{8}$  cup of milk.  $2\frac{1}{2}$  cups of flour, with two level teaspoons baking powder sifted in it. Add flour and milk alternately, and beat till very light. Bake about 20 minutes.

Mrs. M. R. Sanderson.



**White Mountain Cake.** Two cups sugar,  $\frac{2}{3}$  cups of butter, the whites of 7 eggs well beaten,  $\frac{2}{3}$  cup sweet milk, 2 cups flour, 1 cup corn starch, 2 teaspoons baking powder. Bake in jelly-cake tins. Frosting—Whites of 3 eggs and fine sugar beaten together, not quite as stiff as usual for frosting—about a cupful. Spread over cake; add some grated coconut, then put cakes together and put frosting and cocoa on top. Use the yolks for gold cake.

Mrs. F. W. Towle.

**Sponge Cake**—Four eggs beaten separately; add  $\frac{1}{2}$  cup of sugar to yolk and  $\frac{1}{2}$  cup to white; beat  $\frac{1}{2}$  salt-spoon tartaric, 1 teaspoon lemon. Cut in gently to the mixture 1 cup of flour, and bake.

Mrs. M. R. Sanderson.

**Strawberry Short Cake.** Sift together 2 cups of flour and two teaspoons of baking powder; rub through the flour 2 tablespoons of butter, add 2 tablespoons sugar, yolks of 3 eggs, a pinch of Crystalline salt, and milk enough to make a stiff batter. Bake in tin plates, making three cakes when baked. Let cool a little, then spread with mashed berries well sweetened. Add the second and more berries until all is on. Cover with the white of 3 eggs beaten stiff and sweetened. Stick with the berries. This never fails.

Miss Campbell.

**Angel Cake.** Put into one tumbler of flour one teaspoon cream tartar, sift five times, sift  $1\frac{1}{2}$  glasses white powdered sugar. Beat to stiff froth the whites of 11 eggs. Stir the sugar into the eggs by degrees, very lightly, carefully adding 3 teaspoons vanilla extract, then add flour, stirring quickly and lightly. Pour it into a clean, bright tin cake dish, which should not be buttered or lined. Bake at once in moderate oven about 40 minutes. When done, let it remain in tin, turning it upside down with the sides resting on the top of two saucers, so that the current of air will pass under it.

Vista M. Towle.

**Ginger Bread.** One cup molasses (boil and cool),  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  shortening: 1 teaspoon soda, 1 cup hot water, sweet or sour milk, as preferred, 1 teaspoon each of ginger and cinnamon; Crystalline salt.

Mrs. F. W. Robinson.

**Ginger Snaps.** One cup molasses boiled, 1 teaspoon soda, 1 teaspoon each of ginger and cinnamon, 1 large mixing spoon of lard and butter before melted, 1 tablespoon boiling water. Salt. Roll thin.

**Chocolate Nougat.** Cream  $\frac{1}{4}$  cup butter, add slowly  $1\frac{1}{2}$  cups sugar, 1 egg well beaten, mix 3 teaspoons baking powder with 2 cups of flour; add this alternately with  $\frac{2}{3}$  cup of milk to the first mixture; melt 2 squares bakers' chocolate, add 3 tablespoons sugar,  $\frac{1}{3}$  cup milk. When cool, add to the cake. Flavor with one teaspoon vanilla. Frost top and cover with shredded almonds. Mrs. J. W. Bryant.

**Harlequin Cake**—One cup butter creamed with 2 cups sugar, 3 eggs, 3 cups flour, 1 cup milk, 1 teaspoon cream tartar,  $\frac{1}{2}$  soda; whites of eggs beaten stiff, mix in the order given, then divide the dough into four equal parts, have two parts plain dough, and color the third part with two squares of chocolate melted, and the fourth part with red gelatine dissolved in a little water. Bake each on Washington pie tins; when all are done, put first light, then chocolate, then light then pink, and frost the top with white frosting; between each layer put the following to stick them together: Beat 1 egg, and add 1 cup sugar mixed with two tablespoons flour, grated rind and juice of 1 lemon, add to this slowly 1 cup boiling water, and cook in double boiler until smooth.

Mrs. J. W. Bryant.

**Beautiful Cake.**—Two cups sugar,  $\frac{1}{2}$  of butter, 1 cup milk, 3 cups flour, 3 eggs, yolks and whites beaten separately, 1 teaspoon cream tartar,  $\frac{1}{2}$  soda; flavor to taste.

Mrs. J. W. Bryant.

**Wedding Cake.**—Two pounds currants, 1 pound raisins,  $\frac{2}{4}$  pound citron, 1 pound sugar (dry brown),  $\frac{3}{4}$  pound butter, 8 eggs,  $1\frac{1}{4}$  pounds flour (browned in oven), 1 cup molasses,  $\frac{1}{2}$  teaspoon soda, rind and juice of 1 lemon, cloves, cinnamon and nutmeg.

Mrs. J. W. Bryant.

**Cheap Cake.** One cup sugar,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour, 2 eggs, 1 teaspoon cream tartar,  $\frac{1}{2}$  of soda,  $\frac{3}{4}$  cup raisins.

Mrs. S. L. Fillebrown.

**Jenny Lind Cake.** Two cups sugar, 1 cup butter,  $3\frac{1}{2}$  cups flour, 1 cup milk, 4 eggs, leaving out white of one for frosting, 2 teaspoons cream tartar, 1 soda, vanilla. Bake in three sheets, in the third put all kinds of spices, 2 table-  
spoons molasses, 1 cup of fruit, raisins, currants, citron, place the dark sheet in middle, put jelly between, frost top.

Mrs. J. W. Bryant.

**White Cake.** Cream  $\frac{1}{2}$  cup butter, add  $1\frac{1}{2}$  cups sugar gradually,  $1\frac{1}{2}$  cups milk, 2 cups flour, with  $1\frac{1}{2}$  tablespoons baking powder,  $\frac{1}{4}$  teaspoon cream tartar, 1 teaspoon vanilla, whites of 5 eggs beaten stiff. Bake in shallow pans. Spread between marsh-mallow paste, also on top.

**Marsh Mallow Paste.** Boil  $\frac{3}{4}$  cup sugar and  $\frac{1}{4}$  cup of milk six minutes. Wet  $\frac{1}{4}$  lb. of marsh mallow with 2 table-  
spoons water; cook over hot water and stir till smooth. Com-  
bine the two mixtures and beat till stiff enough to spread;  $\frac{1}{2}$   
teaspoon vanilla.

Mrs. W. P. Hammond.

**Cream Cake.** Half-pint water and 1 cup butter melted together. Stir in till smooth 2 cups flour. Cool and add 5 well-beaten eggs. Drop small spoonful 3 inches apart on well-  
buttered pans. Bake 20 minutes. Cream for inside—1 pint milk, 2 eggs, 1 cup sugar,  $\frac{3}{4}$  cup flour. Boil milk, add sugar, flour and eggs after beating together. This makes 20 cakes.

C. A. M. Prescott.

**Cocoanut Cake.** Two cups sugar, 1 cup butter, cream together, add 4 eggs beaten very light, 1 cup milk, 3 cups of flour, 3 teaspoons baking powder. Bake in 3 layers. Filling—1 cup sugar, 1 egg, juice and rind of 1 lemon, 1 tablespoon butter, 1 cup grated cocoanut. Boil all together. Frosting—1 cup powdered sugar wet with teaspoon milk, spread on top and sprinkle over cocoanut.

**Hot Water Sponge Cake.** Two eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder; the last thing add  $\frac{1}{2}$  cup boiling water.

Mrs. W. H. Snow.

**Seed Cakes.** 1 cup butter,  $1\frac{1}{2}$  sugar, 2 eggs, 1 cup milk, 1 teaspoon soda, 1 cream tartar, seeds.

Mrs. W. P. Hammond.

**Sugar Cookies.** Two cups sugar, 1 cup butter,  $\frac{1}{2}$  cup sweet milk, 3 eggs, two teaspoons cream tartar, 1 teaspoon soda, flavor with vanilla. Bake in quick oven. Very nice.

Mrs. S. L. Fillebrown.

**Cream Sponge Cake.** Two eggs well beaten, put into a cup, fill cup with sweet cream, put in mixing dish, add 1 cup sugar,  $1\frac{1}{2}$  cups flour, 1 teaspoon baking powder, pinch of Crystalline salt. Stir well together. Bake in moderately hot oven.

Mrs. Geo. P. Ruggles.

**Orange Cake.** Four eggs, 2 cups sugar, 1 cup butter, 1 cup milk, 3 cups flour, 2 teaspoons baking powder, cream butter and sugar. Frosting—Juice and rind of one orange, thickened with powdered sugar.

Mrs. S. Rich.

**Ginger Snaps.** One cup molasses (boiled), 1 teaspoon soda, 1 teaspoon each of cinnamon and ginger, 1 large mixing spoon of lard and butter before melted, 1 tablespoon boiling water, add Crystalline salt, roll thin.

**Lemon Cake.** Two eggs, 1 cup sugar, 4 tablespoons milk (real tablespoons remember),  $\frac{1}{4}$  teaspoon Crystalline salt, 1 teaspoon baking powder, sifted, with 1 heaping cup flour. Beat yolks of eggs and sugar together, add whites well beaten, add milk in which Crystalline salt has been dissolved, then add flour. Bake in two pie tins. Lemon batter filling—Grated rind and juice of 1 lemon,  $\frac{2}{3}$  cup sugar, 1 egg, scant teaspoon butter; put lemon juice and rind into dish, set in boiling water, stir in sugar. When melted and hot, stir in beaten egg, and stir until mixture thickens, stir in butter and cool, stirring once in a while; put between pies. This cake is better second or third day.

Mrs. Wm. R. Gerrish.

**Blueberry Cake.** One cup sugar, 1 cup milk, 1 egg, 1 tablespoon lard, Crystalline salt, 2 heaping teaspoons baking powder, 1 pint flour, 1 pint berries. Mrs. Twombly.

**Sand Cakes.** One cup sugar,  $\frac{1}{2}$  cup butter, Crystalline salt, 2 eggs, saving out the white of one,  $\frac{1}{4}$  cup milk, 1 teaspoon cream tartar,  $\frac{1}{2}$  teaspoon soda. Cut with cookie cutter; wet cakes with white of egg, brush over with sugar. Bake in quick oven.

Mrs. L. S. Palmer.

**Orange Cake.** One cup sugar,  $\frac{1}{3}$  cup butter,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup milk, 2 eggs,  $1\frac{1}{2}$  teaspoons baking powder; bake in two sheets. Filling—juice of 1 orange, juice of  $\frac{1}{2}$  lemon,  $\frac{2}{3}$  teaspoon grated orange peel, fill up the cup of liquid to  $\frac{3}{4}$  full of cold water, put in double boiler, add  $\frac{1}{2}$  cup sugar, 1 tablespoon corn starch, boil till thickened, add yolk of egg, stir in and take off fire. Frosting—White of 1 egg, 5 ounces confectioners' sugar,  $\frac{1}{3}$  teaspoon grated orange peel.

Mrs. L. S. Palmer.

**Walnut Cake.** One cup sugar, scant  $\frac{1}{2}$  cup butter, stir till creamy, add  $\frac{1}{2}$  cup sweet milk,  $1\frac{2}{3}$  cups flour, 2 teaspoons baking powder mixed with flour, whites of egg beaten stiff, 1 cup walnuts floured a little.

L. C. Murdock.

**Clove Cake.** One cup butter, 1 cup sugar, 1 cup milk, 1 cup molasses, 2 eggs, 1 teaspoon soda, tablespoon cloves, cup currants,  $1\frac{1}{2}$  cups flour.

Mrs. W. H. Snow.

**Molasses Wafers.** Heat 1 cup molasses to the boiling point; pour on to  $\frac{1}{2}$  cup shortening (butter, lard or drippings), mix 3 cups flour with 1 tablespoon ginger and 1 teaspoon Crystalline salt and  $\frac{1}{2}$  teaspoon soda, add to the molasses mixture. Chill, roll as thin as possible. Bake in moderate oven.

**Gold and Silver Cake.** One cup of white sugar,  $\frac{1}{2}$  cup of butter,  $\frac{2}{3}$  cup sweet milk, 2 cups flour, 2 teaspoons baking powder, flavor, add last the whites of 4 eggs well beaten. Gold cake the same, adding 1 whole egg to the 4 yolks.

Mrs. F. E. Streeter.

**Sponge Cake.** Three eggs beaten 2 minutes, add  $1\frac{1}{2}$  cups sugar, beat 2 minutes, 1 cup flour, with 1 teaspoon cream tartar, beat 1 minute,  $\frac{1}{2}$  cup cold water, with  $\frac{1}{2}$  teaspoon soda, add 1 cup flour, flavor. Beat all 3 minutes.

Mrs. G. Cole.

**Angel Cake.** Whites of 9 eggs, 1 teaspoon cream tartar, beaten stiff, add  $1\frac{1}{4}$  cups sugar, sifted 4 times, beat to a stiff froth, fold in 1 cup of flour, with Crystalline salt, sifted 7 times, bake in unbuttered angel cake tin 40 minutes in moderately hot oven.

Mrs. F. T. Paul.



**Fruit Cake.** One-half pound of butter,  $\frac{1}{2}$  pound sugar, 4 eggs,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup of jam, 1 pound raisins, 1 pound currants,  $\frac{1}{2}$  pound citron, 1 teaspoon soda, 1 cup milk or water, flour and spices.

Mrs. G. Cole.

**Nut Cake.** Cream  $\frac{1}{2}$  cup butter, 1 cup sugar, 2 eggs,  $\frac{1}{3}$  cup milk, 2 cups flour (scant), add 1 pound nuts or  $\frac{1}{2}$  pound figs.

Mrs. G. Cole.

**Nut Cake.** Three eggs,  $1\frac{1}{2}$  cups sugar,  $\frac{2}{3}$  cup butter,  $2\frac{1}{2}$  cups flour, 1 pound English walnuts, 1 cup chopped raisins  $\frac{1}{2}$  cup of milk, 1 heaping teaspoon baking powder.

Mrs. Heath.

**Fruit Cake.** Two and one-half cups brown sugar,  $\frac{1}{2}$  cup molasses, 1 cup butter, 5 eggs, saving whites of 2 for frosting,  $3\frac{1}{2}$  cups flour,  $\frac{1}{2}$  teaspoon soda, 1 of baking powder, 1 teaspoon cinnamon, 1 of mace,  $\frac{1}{2}$  of cloves, a little nutmeg and allspice, Crystalline salt, 1 pound raisins, 1 pound currants,  $\frac{1}{2}$  pound citron,  $\frac{1}{2}$  cup milk, bake in a moderate oven from 2 to 3 hours. Grows better the longer it is kept.

Fannie E. Streeter.

**Ladies' Cake.** Yolks of three eggs,  $1\frac{1}{2}$  cups of sugar, beat together, add  $\frac{2}{3}$  of a cup cold water, mix well, add 2 cups flour, 2 teaspoons Royal Baking Powder. Whites of 3 eggs beaten stiff, flavor to taste,  $\frac{1}{2}$  cup of melted butter added last. Bake in quick oven.

Mrs. D. G. Alden.

**Delicious Cake.** One cup of butter, 2 cups sugar beaten to a cream, yolks of 3 eggs, 1 cup of milk, 3 cups flour, 2 teaspoons Rumford Baking Powder, whites of 3 eggs beaten stiff, flavor.

Mrs. D. G. Alden.

**White Cake.** Beat to a cream  $\frac{1}{2}$  cup sugar, butter size of an egg,  $1\frac{1}{2}$  cups flour, 1 teaspoon cream tartar,  $\frac{1}{2}$  teaspoon soda,  $\frac{1}{2}$  cup milk, whites of two eggs. Beat to a stiff froth. Bake 20 minutes.

Mrs. G. Cole.

**Marble Cake.** Three eggs, 1 cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 1 teaspoon soda, 2 of cream tartar, 4 cups flour. Take part of the batter and flavor with spices, and add  $\frac{1}{2}$  cup of molasses.

Mrs. G. Cole.



**Delicate Cake.** Beat to a cream  $\frac{1}{2}$  cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 2 scant cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, 3 eggs, 1 cup currants.

Mrs. G. Cole.

**Silver Cake.** Half cup butter, 1 cup sugar,  $\frac{1}{2}$  cup milk, 1 teaspoon baking powder mixed thoroughly with  $1\frac{1}{2}$  cups flour. Beat well, add the whites of 4 eggs beaten stiff, and stir in lightly.

Mrs. Burbank.

**Feather Cake.** Beat to a cream  $\frac{1}{2}$  cup of butter, add to this 2 cups sugar, beat well; add 1 cup milk with 1 teaspoon soda dissolved in it; beat well; add 1 cup flour with 2 teaspoons cream tartar previously rubbed into it; add the well-beaten yolks of 3 eggs, beat the whites stiff; add them with 2 cups of flour. Beat well between each addition.

Mrs. I. Morse.

**Soft Ginger Bread.** One cup molasses,  $\frac{1}{2}$  cup butter, 1 cup boiling water poured on the butter and molasses, 2 cups flour, 1 teaspoon soda,  $\frac{1}{2}$  teaspoon ginger, 1 egg, pinch of cloves.

J. J. Maning.

**White Cake.** Two cups pulverized sugar,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 3 cups flour, whites of 6 eggs beaten to a stiff froth, 2 teaspoons of baking powder, 1 teaspoon extract lemon.

**Delicate Cake.** One cup sugar,  $\frac{1}{2}$  cup butter, whites of 3 eggs,  $\frac{1}{2}$  cup milk, 2 cups flour,  $1\frac{1}{2}$  teaspoons baking powder, Crystalline salt and vanilla, cream, butter and sugar; add 3 eggs well beaten, then milk, beat together with egg beater 10 minutes; fold in flour.

Mrs. F. T. Paul.

**Ribbon Cake.** Two cups sugar,  $\frac{2}{3}$  cup butter, creamed together, 3 eggs, 1 cup milk 3 cups flour, 2 heaping teaspoons baking powder, Crystalline salt and vanilla. Put half the mixture in 2 long tins and bake. To the remainder add 1 large cooking spoon molasses, 1 cup raisins, stoned and chopped,  $\frac{1}{4}$  pound citron, sliced, spices, 1 egg, 1 large spoon flour. Put the sheets together while warm with jelly. The same rule, without fruit and with an extra egg, makes a nice marble cake.

Mrs. F. T. Paul.

**Dutch Apple Cake.** One pint flour,  $\frac{1}{2}$  teaspoon Crystalline salt, 2 teaspoons baking powder,  $\frac{1}{4}$  cup butter, 1 egg, 1 scant cup milk, 4 sour apples, 2 tablespoons sugar; cut apples into eighths, and press into cake after it is in the pan, then sprinkle sugar on top; bake in hot oven 20 or 30 minutes.

Mrs. D. G. Alden.

**Sponge Cake.** Three eggs,  $1\frac{1}{2}$  cups sugar, beaten together, 1 cup of flour,  $\frac{1}{2}$  teaspoon baking powder, mix the flour, add  $\frac{1}{2}$  cup water; when well stirred in add 1 cup flour, 1 heaping teaspoon baking powder, flavor with lemon juice.

Mrs. D. G. Alden.

**Chocolate Cake.** One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour, 2 eggs, 1 teaspoon baking powder, cream butter and sugar together, add eggs well beaten, then the milk, beat, add flour with baking powder, Crystalline salt, flavor to taste.

Mrs. F. E. Streeter.

**Frosting.** One fourth cake of chocolate, put in a little water in a bowl over teakettle, add 1 cup confectioners' sugar, add water enough to make it the right thickness—vanilla.

Mrs. F. E. Streeter.

**Plain Pound Cake.** One cup butter, 2 cups sugar, 4 cups flour, 5 eggs; sprinkle sugar over top. Makes 2 tins.

**Brown Sugar Cake.** Two and a half cups brown sugar, 3 eggs, 1 cup butter,  $\frac{1}{2}$  cup milk, 3 cups flour, 1 cup raisins (chopped and stoned),  $\frac{1}{3}$  teaspoon soda in 1 teaspoon molasses,  $\frac{1}{3}$  of a nutmeg.

Mrs. F. T. Paul.

**Marble Cake.** (White part) Whites 4 eggs, 1 cup of sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 teaspoons baking powder,  $2\frac{1}{2}$  cups flour, lemon. (Dark part) Yolks 4 eggs, 1 cup of brown sugar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  butter,  $\frac{1}{2}$  cup sour milk, spices, 1 teaspoonful soda,  $1\frac{1}{2}$  cup flour, put in pan alternately.

Mrs. N. H. Forbush.

**Mrs. Madison's Whim.** Two pounds flour, 2 pounds sugar, 2 pounds butter, 12 eggs, 2 nutmegs, 2 wine glasses rose water, in which lemon rind has been steeped, 2 pounds raisins, 1 teaspoon soda.

Mrs. E. A. B.

**Angel Cake.** Whites 10 eggs, whipped stiff, add 1 cup flour,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup cream tartar, 1 teaspoon vanilla, Crystalline salt. Mrs. Horne.

**Sponge Cake.** Separate 5 eggs and whip both parts stiff, mix together again and add 1 cup of flour, 1 cup sugar,  $\frac{1}{4}$  teaspoon cream tartar, Crystalline salt, flavor with lemon. Mrs. Horne.

**Charlotte Ruse.** Line mould with sponge cake and place in cold place. Dissolve  $\frac{1}{2}$  box gelatine in 1 pint cold milk over boiling water, add  $1\frac{1}{2}$  cups sugar, Crystalline salt, flavor with vanilla. When cold add 1 pint whipped cream, pour into moulds. Mrs. Horne.

**Berwick Cake.** Beat 6 eggs 2 minutes, add 3 cups powdered sugar, beat 3 minutes, add 2 cups flour with 2 teaspoons cream tartar mixed with it, beat 1 minute, 1 cup cold water with 1 teaspoon soda in it, beat 1 minute, add 2 cups flour, beat 1 minute, flavor. Never fails.

**Lincoln Cake.** One teacup of sugar,  $\frac{1}{2}$  cup butter, stir to a cream, then add  $\frac{1}{2}$  cup milk and 1 cup flour, stir well, then add a grated lemon and 2 eggs, beat to a froth, then add another cup flour, lastly add one-half teaspoon soda.

**Tip-Top Cake.** Two eggs,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup butter, 2 teaspoons yeast powder and 1 cup sweet milk.

**Fruit Cake.** One and one-half cups butter, 3 cups brown sugar, 1 cup molasses, 1 cup milk, 5 eggs, 1 pound raisins, 1 pound currants,  $\frac{1}{2}$  pound citron, spices,  $\frac{1}{2}$  teaspoon soda, 6 cups flour. Mrs. E. A. B.

**Excellent Cake.** Three cups sugar, 4 cups flour, 1 cup milk, 1 cup butter, 2 cups currents,  $\frac{1}{2}$  cup citron, 5 eggs, 1 teaspoon cream tartar, one-half soda, Crystalline salt, spices. Mrs. E. A. B.

**Delicate Cake.** Two cups sugar, half cup butter,  $\frac{3}{4}$  cup milk, white of 6 eggs,  $\frac{1}{2}$  teaspoon soda, 1 spoon cream tartar, 3 cups of flour. Cream the butter and sugar, add the whites of eggs beaten to a stiff froth, beat thoroughly, add milk with soda, last add flour and cream tartar.

Mrs. Geo. P. Ruggles.

**Sponge Cake.** Four eggs, 1 cup sugar, 1 cup flour, 1 teaspoon baking powder. When ready for the oven add one-half cup cold water.  
Mrs. M. A. Jerauld.

**Dutch Apple Cake.** One tablespoon butter, 1 tablespoon sugar, 1 egg, 1 cup milk, 2 cups flour, 1 heaping tea- spoon baking powder, put in pan, spread apples on top- sprinkle with sugar, add spice, served with boiled sauce.  
Mrs. M. A. Jerauld.

**Orange Cake.** One orange grated, 1 cup sugar, 3 tablespoons butter, 3 eggs, saving out the whites of one,  $1\frac{1}{2}$  cups flour, 1 teaspoon cream tartar,  $\frac{1}{2}$  teaspoon soda dissolved in a little milk. Frosting—Juice of 1 orange, white of 1 egg, one pound confectioners' sugar, 2 teaspoons corn starch. Cut the cake in three layers, or, better, bake in two thin sheets and spread frosting between the layers and on top.  
Miss Applis, No. Cambridge.

**Currant Cake.** One cup sugar,  $\frac{2}{3}$  cup butter, 1 cup flour before sifting, 3 eggs, 1 tablespoon milk, a piece of soda, the size of a pea, 1 cup of currants.  
Miss Applis.

**Mountain Cake.** One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 eggs, 2 cups flour, 1 teaspoon lemon, 2 teaspoons of baking powder.  
Miss Rogerson.

**Hermits.** One and a half cups of brown sugar,  $\frac{2}{3}$  cup butter or lard, 1 cup raisins seeded and chopped, 2 eggs, 2 tablespoons milk, 1 teaspoon soda, spices, flour to roll. Cut in thin cakes.  
Mrs. Twombly.

**Sponge Cake.** One cup sugar, 3 eggs,  $\frac{1}{4}$  cup of hot water, 1 cup flour, 1 heaping teaspoon baking powder, salt.  
Mrs. Twombly.

**Gold Cake.** One cup of sugar,  $\frac{1}{2}$  cup butter, 2 yolks and 1 whole egg,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  teaspoon baking powder,  $1\frac{1}{2}$  cups flour.

**Sugar Cookies.** Two cups sugar, 1 cup butter,  $\frac{1}{2}$  cup sweet milk, 3 eggs, 2 teaspoons cream tartar, 1 of soda, flavor with vanilla. Bake in quick oven. Very nice.  
Mrs. S. L. Fillebrown.

**Ginger Bread.** Half cup molasses, half cup of sugar,  $\frac{1}{2}$  cup of sour milk, butter size of an egg, Crystalline salt,  $\frac{1}{2}$  teaspoon soda,  $1\frac{1}{2}$  cups flour, 1 egg, spice.

**Orange Cake.** One cup sugar,  $\frac{1}{3}$  cup butter,  $\frac{1}{2}$  cup milk, 2 cups flour, 1 teaspoon baking powder, grated rind and juice of one orange.  
Mrs. T. P. Thompson.

**Molasses Cookies.** Two cups of molasses, one cup butter,  $1\frac{1}{2}$  teaspoons ginger, 1 teaspoon soda, flour enough to roll. Roll thin.  
Mrs. S. L. Fillebrown.

**Orange Sunshine Cake.** Whites of 6 eggs well beaten with half teaspoon cream tartar, add small cup sifted sugar, add the yolks of 3 eggs well beaten, juice and rind  $\frac{1}{2}$  orange, fold in  $\frac{1}{2}$  cup flour sifted 4 times. Bake in angel cake tin, have oven quite hot at first, bake 40 minutes if possible.  
Mrs. T. W. Devens.

**Lady Cake.** One cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 cups flour, with 1 teaspoon baking powder sifted with it, whites of 4 eggs beaten to a stiff froth and added the last thing. Flavor to taste.  
Mrs. C. R. Clark.

**Sponge Cake.** Four eggs well beaten, 1 cup sugar, 2 tablespoons cold water, 1 cup flour, 1 teaspoon baking powder sifted with flour, beat all together. This cake keeps moist so well I use it more than any other receipt.

Mrs. C. R. Clark.

**Corn Starch Cake.** One and half cups sugar,  $\frac{1}{2}$  cup butter, cream together, whites of 6 eggs well beaten, mix with butter and sugar,  $\frac{1}{2}$  cup cornstarch,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup milk, 1 teaspoon cream tartar,  $\frac{1}{2}$  soda. Sift cornstarch and flour, cream tartar and soda into beaten sugar.

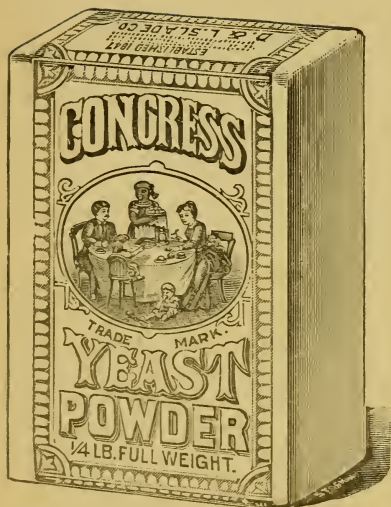
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# PICKLES.

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**Grape Catsup.** Five pounds grapes, boil and press,  $2\frac{1}{2}$  pounds sugar, 1 pint vinegar, 1 tablespoon each cloves, cinnamon and allspice; 1 teaspoon cayenne pepper,  $1\frac{1}{2}$  tablespoons Crystalline salt. Boil until rather thick, put spices in a few minutes before taking off. Mrs. E. A. Ferguson.

**Chilli Sauce.** Four quarts ripe tomatoes peeled, 4 peppers chopped fine, 1 tablespoon each whole cloves, allspice and pepper corns, 2 tablespoons Crystalline salt, 2 cups brown sugar, 1 quart vinegar. Put spices in lace bag, cook slowly 3 hours. Mrs. E. A. Ferguson.

**Sweet Pickled Limes.** Put 2 quarts pickled limes in cold water and boil until soft; cut in pieces and remove seeds. Boil 1 quart of vinegar and 2 pounds sugar together, and, if you choose, spices. Add the limes, boil together for a few minutes. Lucie E. Morss.

**Chow Chow.** One peck tomatoes, 1 quart onions, half cup salt,  $\frac{1}{4}$  lb. white mustard seed, 1 oz. each of cloves, ginger, allspice and pepper, 1 teaspoon mustard, 1 lb. sugar, vinegar enough to just cover.

**Mustard Pickles.** Two quarts cucumbers, one quart green tomatoes, 1 large cauliflower, 2 bell peppers, all cut in small pieces, 1 quart small onions, cover with brine made of 1 cup Crystalline salt, 1 gallon of water. Let stand 24 hours, then scald in the brine, drain. Make a paste of 6 tablespoons ground mustard, 1 of flour, and 1 of sugar (more if you like them sweet), 2 quarts vinegar. Mix the ingredients with enough vinegar to dissolve, add the rest boiling hot, let it thicken, add the pickles. Mrs. Fannie E. Streeter.

**Spiced Gooseberries.** Six quarts gooseberries, 9 lbs. sugar. Cook one and a half hours. Add one pint vinegar, one tablespoon each of cloves, cinnamon and allspice. Boil a few minutes. When cold they should be like jam. Boil longer if not thick enough. Mrs. Morrison.

**Piccalilli.** One peck green tomatoes, 1 head white cabbage, 2 quarts green peppers (saving out a few), 3 large Spanish onions; mix these all together after having chopped them. Sprinkle over 1 cup of Crystalline salt, and let stand several hours or over night. Then drain and add  $2\frac{1}{2}$  quarts vinegar, 5 cups brown sugar, 1 teaspoon dry mustard,  $\frac{2}{3}$  cup mustard seed, 9 teaspoons each of cloves, cinnamon and allspice, tied up in bags. Remove the seeds from part of peppers; boil one hour. Mrs. B. F. Stacey.

**Quaker Piccalilli.** Peck green tomatoes, 6 green peppers, 2 quarts vinegar, 2 pounds sugar, 1 pound white mustard seed, one ounce each of cloves, cinnamon and allspice, in a bag, half cup Crystalline salt; chop tomatoes and peppers fine, drain several hours. Put in preserving kettle vinegar, sugar and spice; boil, add tomatoes and boil slowly 45 minutes. Bottle cold and cover closely.

Mrs. M. R. Sanderson.

**Sweet Tomato Pickles.** One peck green tomatoes sliced, half cup Crystalline salt sprinkled over then, let stand over night; in the morning add one quart sliced onions, 1 pound raisins, 1 and half pounds brown sugar, 1 ounce whole cloves, whole allspice and mustard seed, 1 gallon vinegar, 1 red pepper chopped fine. Cook slowly until soft.

Mrs. F. S. Streeter.

**Mustard Pickles.** Twenty-four medium-sized cucumbers, 1 quart small onions, 2 cauliflowers, 6 green peppers. Cut all in small pieces, put in Crystalline salt and water over night, scald in the same, drain, then put in 3 quarts boiling vinegar, 2 cups sugar, 4 teaspoons celery seed, half an ounce or less ground mustard or 4 tablespoons,  $\frac{3}{4}$  cup flour, half of turmeric, boil 15 minutes, mix in cold vinegar, add when boiling. Mrs. Morrison.

**Spiced Currants.** Three pounds white sugar, five pounds ripe currants, 1 tablespoon each of cinnamon, nutmeg, cloves and allspice. Boil currants one hour, then add sugar, spices and 1 pint vinegar. Boil one-half hour longer.

Mrs. Morrison.

**Sweet Tomato Pickles.** Chop 1 peck green tomatoes, 4 onions and 6 green peppers, strew over them 1 cup Crystalline salt and let stand over night (next day drain off the water). Add to them 1 cup sugar, 1 cup horse-radish, 1 tablespoon cinnamon, cloves and allspice. Cover with vinegar and cook until tender.

Mrs. C. R. Clark.

**Pepper Relish.** Two dozen green tomatoes, 1 dozen green peppers, 5 large onions, chop and sprinkle with 1 cup Crystalline salt. In morning put in kettle with 2 cups sugar, 4 tablespoons mustard, 1 quart vinegar. Cook three hours. Very nice.

Mrs. C. R. Clark.

**Chili Sauce**—Twelve large ripe tomatoes, 4 red peppers, 2 large onions chopped fine, add 4 cups vinegar, 2 tablespoons Crystalline salt, 2 tablespoons sugar. Boil 2 hours, bottle.

**Spiced Currants.** Five pounds currants, 3½ pounds sugar, 1 pint vinegar. Boil 15 minutes. Skim them out and add to thé vinegar, 1 tablespoon each of cloves, allspice and cinnamon. Cook 45 minutes, then mix with currants and it is done.

**Spiced Gooseberries.** Five pounds gooseberries, 4 pounds brown sugar, one-half pint vinegar, 2 tablespoons cinnamon and cloves, 1 teaspoon mace, boil 2 hours. Plums and grapes can be spiced in the same manner.

**Peach Pickles.** Seven pounds fruit, 3 and one-half pounds brown sugar, 1 pint vinegar. Put whole spices in vinegar, (common allspice, cloves, etc.,) and boil 7 minutes. Put in fruit and cook until soft.

**Chili Sauce.** Five large onions, 8 green peppers, 30 ripe tomatoes, 3 tablespoons Crystalline salt, 8 cups of vinegar, spices to taste. Boil all together 2½ hours.

Mrs. Geo. P. Ruggles.

**Sweet Pickled Cucumbers.** Pare the cucumbers, take out the seeds, steam as soft as liked, and let stand over night in a weak brine. In the morning drain and put on vinegar enough to cover and let stand over night; again in the morning drain, heat 1 pint vinegar, 3 pounds sugar and 1 ounce cassia buds and pour over the cucumbers.

**Tomato Ketchup.** Take 1 peck ripe tomatoes and cut or break them into a large porcelain-lined kettle and set them on the fire. When they have boiled until soft, pour them into a fine wire sieve, and rub them until only the seeds and skins remain in the sieve. Take the liquor, and into it put 2 quarts vinegar, 6 tablespoons Crystalline salt, 2 black pepper 2 mustard, 1 small teaspoon red pepper and a few pieces of horse radish root. Put the mixture on a slow fire and let it simmer some 3 hours, then remove the horse-radish and bottle the ketchup while hot. This makes 12 bottles of ordinary size used for ketchup.

**Cucumbers.** A troublesome but sure way is to cover them with hot brine (not too strong), scalding and pouring it over them for 8 successive days after. Then wipe the cucumbers very carefully, and put them in good spiced vinegar.

**Cucumbers Without Scalding.** Wash cucumbers and soak in brine 24 hours. Wash again, wipe and put into 2 gallons of cold vinegar, with a bag containing the following spices: half pound black mustard seed bruised, 4 ounces ginger, 3 ounces allspice, 3 ounces black pepper, 1 ounce of cloves, 1 bunch garlic if you like, 2 gallons of vinegar, 1 onion.

**Chow Chow.** One quart small cucumbers, one quart small onions, 2 heads cauliflowers, 2 green peppers all sliced. Put in brine for 24 hours, then scald in same, not boil. To 3 quarts vinegar add 6 tablespoons mustard, flour, curry seed and sugar, stir into the boiling vinegar, wetting first to prevent lumps. Cook till it thickens and pour over pickles. To make brine use 2 cups salt, and water enough to cover pickles.

Mrs. C. M. Hicky.

**Piccalilli.** Slice 1 peck tomatoes and 3 good sized onions. Cover with cold water and sprinkle over them 2 cups of Crystalline salt. Let them stand 12 hours. Drain and rinse several times in cold water; chop fine, and boil until tender in weak vinegar. Pour off the vinegar, and while hot add 2 tablespoons each of all kinds of spices. One small box ground mustard, 2 cups grated horseradish, 6 green peppers, chopped fine, or 2 tablespoons ground pepper; mix well, and cover with cold vinegar.

**Chow Chow,** (superior English receipt). One quart young tiny cucumbers, not over 2 inches long, or larger ones cut in small pieces, 2 quarts small white onions, 2 quarts tender string beans, each one cut in half, three quarts green tomatoes sliced and chopped very evenly, two fresh heads cauliflowers cut in small pieces, two heads white cabbage, mix together, put in stone jar, sprinkle Crystalline salt between them sparingly, let stand 24 hours, drain off brine and put the vegetables into preserving kettle, sprinkling through them 1 oz. turmeric for coloring, 6 red peppers chopped coarsely, 4 tablespoons mustard seed, two of celery seed, whole allspice and cloves, 1 coffee cup sugar,  $\frac{2}{3}$  teacup best ground mixed mustard, cover in best cider vinegar, cover kettle tightly, simmer. Cook till tender. Seal hot. Mrs. Vesta M. Towle.

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# PIES AND PUDDINGS.

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**Delicious Chicken Pie.** Carefully dress a pair chickens, remove fat and skins and simmer for 2 hours: remove the chicken, add to the liquor a pint of milk thicken with 2 tablespoonfuls flour creamed with one of butter, season with a little cayenne pepper, onion juice and Crystalline salt. When cooked and ready to remove from fire add yolks of 2 eggs well beaten. Pour over the chicken which has been cut in small pieces and placed in baking dish. When cold cover with pie paste brush over with white of an egg. Very fine.

Mrs. B. F. Stacey.

**Fried Blueberries Pies.** Make a crust the same as for Royal Baking Powder biscuit only shorten, roll thin and fill with berries, sprinkle with sugar and nutmeg, fold over and fry in a little lard until brown; then cover the pie with molasses on both sides and cook until it candies. Serve very hot.

Miss Lillian Wiley.

**Delicious Lemon Pie.** Take the juice and grate the rind of 1 lemon; take the yolks of 2 eggs, 1 cup sugar, 3 tablespoons flour, with sufficient milk to fill the dish, bake until brown, then beat the whites of the eggs, add 4 tablepoons of sugar and spread over the pie.

**Lemon Pie.** Grated rind of juice of 1 lemon, 1 cup of sugar, yolks of 3 eggs, good tablespoon of flour dissolved in 1 cup of milk, little Crystalline salt; bake with lower crust in a deep plate; cool. Frosting—Beat the whites of the eggs, 1 tablespoon of sugar, with a fork, to a stiff froth, spread and brown lightly.

Mrs. Frank Reed.



**Sponge Pudding.** Sift  $\frac{1}{2}$  cup of flour twice, and mix with 2 tablespoons powdered sugar, wet with a little cold milk, then stir it into a pint of boiling milk; cook until it thickens, remove and cool, add a heaping tablespoon of butter, yolks of 5 eggs well beaten and grated, rind of one lemon, teaspoon of flavoring, lastly, the whites of 5 eggs beaten very stiff, stir just a little. Bake in buttered pudding dish set in a pan of hot water 30 minutes; serve with whipped cream.

Johanna Wollgast.

**Lemon Pie Filling.** Prepare the grated rind of 1 and the juice of  $1\frac{1}{2}$  lemons; beat the yolks of 3 eggs. Put on the stove in tin dish 1 cup boiling water, add 1 cup sugar. When well boiling add 3 teaspoons corn starch, dissolved in a very little cold water; boil from 3 to 5 minutes, stirring constantly; remove from stove, add small piece of butter, grated rind and juice of lemon as prepared, and the beaten eggs. Line a deep plate with paste, made of half butter, half lard, and a little baking powder. Bake, then add filling, and bake until that rises well. Have ready the meringue made by beating whites of 3 eggs thoroughly, 1 cup confectionery sugar and juice of  $\frac{1}{2}$  a lemon. Drop on pie and bake in oven 5 to 10 minutes, or until cooked.

Mrs. F. W. Towle.

**Cerealine Pudding.** Four cups scalded milk, 2 cups Cerealine,  $\frac{1}{2}$  cup molasses,  $1\frac{1}{2}$  teaspoons Crystalline salt,  $1\frac{1}{2}$  tablespoons butter. Pour milk on Cerealine, add remaining ingredients, pour into buttered pudding dish and bake 1 hour in slow oven. Serve with cream.

By Fannie Merritt Farmer, Principal Boston Cooking School.

**Snow Ball Pudding.** One-half box gelatine dissolved in 1 pint boiling water, 2 cups sugar, juice 2 lemons. Strain and cool, when quite thick add whites of 3 eggs beaten stiff. Beat all together until a white froth. Let it harden on ice. Make custard of 3 yolks, 1 whole egg,  $1\frac{1}{2}$  pints milk, flavor with vanilla, pour in glass dish. Lay on jelly in form of snow balls.

S. E. M.

**Baked Tapioca Pudding**—Scald 1 quart of milk. Put into it  $\frac{1}{3}$  cup of Slade's Tapioca, stir until transparent, about 5 minutes. Stir in  $\frac{1}{2}$  teaspoon of Crystalline salt, and 1 tablespoon of butter. Let it cool slightly, beat 1 egg with  $\frac{1}{2}$  cup of sugar, and  $\frac{1}{2}$  a teaspoon of Slade's Cinnamon and stir into the tapioca. Turn into a pudding dish and bake about 20 minutes, or until it puffs up and is brown. To be eaten hot with butter, or cold with cream.

Mrs. M. J. Lincoln.

**Banana and Tapioca Charlotte**—Cook  $\frac{1}{3}$  cup of Slade's Tapioca in 1 pint of boiling water until the mixture is smooth and transparent; add 1 cup of banana pulp, (3 or 4 bananas peeled and pressed through a potato-ricer or sieve)  $\frac{1}{4}$  cup of lemon juice and 1 cup of sugar. When the mixture is thoroughly scalded, remove it from the fire and fold into it the stiffly-beaten whites of 3 eggs. Line a glass serving dish with lady-fingers or macaroons and turn the mixture into it. Add  $\frac{1}{4}$  cup of milk and 2 tablespoons of powdered sugar to 1 cup of thick cream and beat until stiff with an egg beater. Use the cream as a garnish for the top of the charlotte. A pastry bag and rose tube will be found convenient in garnishing with whipped cream.

Mrs. J. M. Hill.

**Fruit Pudding.** Three fourths box gelatine, 2 oranges, 2 lemons, 8 figs, 12 dates, 2 bananas, 15 nuts of any kind; dissolve the gelatine in  $\frac{1}{2}$  pint cold water an hour or more, then add a  $\frac{1}{2}$  pint boiling water, then add the juice of the lemons and 2 cups of sugar; strain and let it stand until cold, then stir into it all the fruit, cut in small pieces, and let harden. Serve with whipped cream.

Mrs. A. E. Ferguson.

**Blueberry Pot Pie.** One and half pints of flour, make as for biscuits. Roll and cut out. Take 1 quart of blueberries put into a kettle, 1 and half cup sugar, put in water enough to cover berries. When boiling drop in the biscuits. Boil 10 minutes hard, pour into a dish all together. Eaten with butter when hot. Very good.

Miss Lillian Wiley.

**Pumpkin Pie.** Cut pumpkin in small pieces, and just cover with water, boil 1 hour, then remove the cover and stew until water is all cooked out. I allow 3 or 4 hours. Rub through fine sieve, add sugar, Crystalline salt, ginger, cinnamon and nutmeg. Stir in well, add boiling milk until it is quite thin. Allow 1 egg to a pie. Bake in shallow plates 1 hour. Good crust is the making of any pie.

Mrs. F. W. Towle.

**Christmas Pudding.** One small loaf baker's bread, stale, yolks 3 eggs,  $\frac{3}{4}$  cup sugar,  $\frac{1}{4}$  cup molasses, half cup melted butter 1 and half teaspoons soda, half cup milk, 1 and half cups raisins chopped and seeded,  $\frac{1}{4}$  cup currants. Mix sugar, molasses and butter, add beaten yolks of eggs,  $\frac{1}{2}$  of the milk. Slice the bread, soak in cold water a few minutes, squeeze dry, add to mixture, dissolve soda in remaining milk, add Crystalline salt and spices to taste. I use for spices a teaspoon in all of cloves, nutmeg and cinnamon. Steam 3 hours. This receipt never fails.

**Sauce for Christmas Pudding.** Whites of 3 eggs, 2 tablespoons cold water, 1 cup confectionery sugar, season with vanilla, beat whites thoroughly, add sugar and water, set over boiling water a few minutes, stirring rapidly, remove and add vanilla. Should be made just before serving. My pet receipt.

Mrs. F. W. Towle.

**Judge Peter's Pudding.** Three fourth box geleatine, 2 lemons, 2 cups sugar, half pint each cold and boiling water, 2 oranges, 2 bananas, 6 figs, 10 English walnuts. Dissolve geleatine in the cold water, add boiling water, the juice of the lemons and sugar, strain, let stand until it begins to thicken, stir in the fruit, cut in small pieces, and turn into mould. Stir once or twice while hardening to prevent fruit from settling.

Mrs. N. F. Roberts.

**Mountain Dew Pudding.** Three soda crackers, 1 pint milk, yolks of 3 eggs, butter the size of an egg, Crystalline salt, bake half an hour. Whites of 3 eggs beaten stiff, 1 cup sugar, flavor with vanilla, place on top, brown in oven.

Mrs. N. F. Roberts.

**Caramel Custard.** One quart milk, 4 eggs, half cup sugar, Crystalline salt. Melt sugar and stir into milk heated not boiled, add eggs well beaten, pour in buttered pan, bake 20 or 30 minutes. Serve with whipped cream.

Mrs. B. F. Stacey.

**Orange Snow.** Soak package gelatine in cup cold water, add the juice of 4 large, sweet oranges and grated rind of one lemon. Mix the juice and peel of the fruit with the soaked gelatine with 1 cup sugar. Let stand 1 hour then pour on 3 cups boiling water, stir clear, strain. When quite cold stir in the whites of 2 eggs beaten stiff, stir until the mixture is a white sponge. Put in wet mould. Serve cold.

S. E. M.

**Fruit Pudding.**  $1\frac{1}{2}$  cup graham flour,  $\frac{1}{4}$  cup butter,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup molasses, 1 egg,  $\frac{1}{2}$  cup raisins and currants, 1 teaspoonful soda, Crystalline salt, 1 teaspoonful cloves;  $\frac{1}{4}$  of a nutmeg, 1 teaspoonful cinnamon, steam 3 hours, bake  $\frac{1}{2}$  hour. Sauce. 1 cup powdered sugar,  $\frac{1}{2}$  cup butter, creamed whites of 2 eggs.

**Tapioca Cream.** 3 teaspoonfuls tapioca, set over night in 1 pint water, add yolks of 3 eggs, 1 cup sugar; pour mixture into one quart boiling milk until it thickens, remove from fire and stir in the beaten whites of the eggs. Flavor to taste. To be eaten cold.

Mrs. F. W. Robinson.

**Lemon Pie.** 4 eggs,  $1\frac{1}{2}$  cups sugar, 2 tablespoonfuls flour, 1 lemon. Beat yolks, add peel of lemon and sugar, stir in flour, then lemon juice and lastly the water, ( $\frac{2}{3}$  cup water,) use whites for frosting, with 4 tablespoonfuls sugar. Makes two pies.

Mrs. F. W. Robinson.

**Parsonage Pudding.** Take 5 slices sponge cake lay flat in in dish, pour a small teaspoonful sherry over cake. Make a custard of 1 pint milk, yolks of 3 eggs,  $\frac{1}{2}$  cup sugar, 1 tablespoonful cornstarch, little vanilla. When cold pour over cake, beat whites to a stiff froth with 2 tablespoonfuls powdered sugar and 1 teaspoonful sherry; put on top of pudding.

Mrs. Carter.

**Union Pudding.** 1 cup suet chopped fine, 1 cup raisins chopped, 1 cup molasses, 1 cup cold water, 1 large teaspoonful soda, 1 of cloves, all-spice and cinnamon,  $3\frac{1}{2}$  cups flour, steam 3 hours. Mrs. C. E. Kimball.

**Crullers.** Three eggs, 3 large tablespoons sugar, little soda and Crystalline salt. Mix hard, fry in hot lard.

**Apple Turnovers.** One pint sour milk, 1 egg, 1 teaspoon soda, Crystalline salt, flour to roll soft, cut the size of saucer, fill with apple sauce, fry in hot lard.

**Custard.** One cup milk, when boiling add 2 scant tablespoons flour, 2 tablespoons of sugar, beating yolks of 4 eggs, lastly whites of eggs beaten stiff. Bake in earthen dish 20 minutes.

**Prune Pudding.** Half pound prunes cooked until tender, take out piths, chop fine, add half cup sugar, whites of 3 eggs beaten to stiff froth, stir together with silver fork. Set in oven to brown, eat cold with soft custard. S. E. M.

**Chocolate Pudding.** One pint bread crumbs, 2 eggs, 1 cup sugar, 3 tablespoons grated chocolate, 1 pint milk. Bake and frost with whites of eggs. S. E. M.

**Peach Pie.** Line a dish or plate with pastry. Pare and stem peaches to fill it; cover with cup of sugar and bake. When cold cover with a frosting made by taking the whites of 2 eggs and 1 tablespoon sugar.

**Summer Mince Pies.** Two crackers pounded, 2 cups sugar, 2 eggs beaten,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup vinegar,  $\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup water, spice, 1 teaspoon cloves, the same of nutmeg. This makes 2 or 3 pies.

**Date Pies.** Half pound of dates, stew 1 hour in a little water, heat 1 quart milk, pouring half on sifted dates, the other through the cullender; two eggs, one tablespoon of sugar, spice as for pumpkin pies. One crust. This makes 2 pies.

**Cream Tarts.** Fill tart shells with whipped cream and drop a teaspoon of jelly on the top of each.

**Apple Custard Pie.** Make very sweet 3 cups hot stewed apples and let cool. Beat light the yolks of 3 eggs, and add to apples. Stir in gradually 1 quart milk, beating all the while. Lastly add the whites of the eggs well beaten. Bake without cover. This makes 2 pies.

**Orange Shortcake.** One quart of flour, 2 table-spoons butter, 2 teaspoons baking powder. Bake then, split open and fill with sliced oranges and powdered sugar. Serve with sugar and cream.

**Summer Mince Pie.** One egg, 1 cup chopped raisins, 1 cup water, 1 cup vinegar, 1 cup molasses, 2 cups sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  teaspoon each of Crystalline salt; cloves, allspice and cinnamon, then add 6 or 7 crackers, rolled fine; makes 4 pies. Add a little more sugar, nutmeg and bits of butter when filling plates. Considered very nice.

Mrs. F. W. Robinson.

**Steamed Pudding.** One pint bread crumbs, 1 egg, 1 cup each molasses, flour and cold water; 1 teaspoon soda,  $\frac{1}{2}$  teaspoon all kinds spices,  $\frac{1}{2}$  raisins, Crystalline salt; steam 3 hours. To be eaten with egg or hard sauce. Egg sauce — Two eggs, 2 cups sugar, beat 15 minutes, add 1 cup milk or cream; flavor.

Mrs. F. W. Robinson.

**Apple Dumpling.** One pint flour,  $\frac{1}{2}$  teaspoon Crystalline salt, 2 heaping teaspoons baking powder, butter size of an egg,  $\frac{2}{3}$  cup milk, 1 egg; cover bottom of baking dish with apples, sprinkle over a little sugar, roll the dough in shape. place over apples, bake in hot oven. To be eaten with lemon or vinegar sauce.

Mrs. F. W. Robinson.

**Fig Pie.** Two eggs, 1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk,  $1\frac{1}{2}$  cups flour, 2 teaspoons baking powder, cream, butter and sugar. Filling —  $\frac{1}{4}$  lb. sugar,  $\frac{1}{2}$  figs,  $\frac{1}{2}$  cup water. Cook until tender.

Mrs. M. A. Morris.

**Cheap Fruit Pudding.** One cup suet, 1 cup molasses, 1 cup raisins (chopped), 1 cup water, 2 cups flour, 1 teaspoon soda, steam three hours. Serve with sauce.

Mrs. A. M. Kimball.



**English Plum Pudding.** One lb. raisins, stoned, 1 lb. currants, 1 lb. beef suet chopped fine, 1 lb. stale bread crumbs, rolled fine, 1 lb. flour, 1 lb. brown sugar,  $\frac{1}{4}$  lb. citron cut very small, 1 teaspoon each of cinnamon and ginger,  $\frac{1}{2}$  teaspoon cloves, 2 teaspoon Crystalline salt,  $\frac{1}{2}$  cup molasses, grated rind 2 lemons; mix thoroughly while dry, add  $\frac{1}{2}$  pint sweet milk, put in tin kettle, cover tightly, boil 10 hours. This pudding is inexpensive, and will keep for a year.

Miss Weld.

**Doughnuts.** (Good.) One cup of sugar, 2 eggs well beaten, 1 cup of good, rich milk, flour, in which 2 teaspoons of baking powder, little cinnamon, nutmeg, and Crystalline salt, have been well mixed. Mrs. Frank Reed.

**Doughnuts.** Three eggs,  $1\frac{1}{2}$  cups sugar, 1 cup milk,  $\frac{1}{2}$  cup cream, 1 teaspoon soda, 2 teaspoon cream tartar, nutmeg or cinnamon, Crystalline salt, flour to mold. M. T. Gale.

**Doughnuts.** One egg, 1 cup sour milk with a teaspoon soda in it, piece of butter size of nutmeg, Crystalline salt, flour to mold, nutmeg. Very nice.

**Prune Pudding.** One lb. prunes, whites 4 eggs, 1 cup sugar. Stew prunes till soft, mash with potato-masher, mix with whites of eggs, beaten stiff, and 1 cup sugar, bake  $\frac{1}{2}$  hour in hot oven. Served cold with whipped cream flavored with vanilla and sherry. Mrs. Carter.

**Delicious Pudding.**  $1\frac{1}{2}$  cups bread cut in dices about 1 inch square,  $\frac{3}{4}$  cup cold water or enough to soak bread. Let stand 10 minutes, add juice of  $1\frac{1}{2}$  lemons, then beat yolks of 2 eggs and one tablespoon sugar together and pour on bread dices. Put small pieces of butter on top, bake 30 minutes. Beat whites of eggs, put on top, brown.

Miss. L. Rogerson.

**Mince Pie.** Two cups meat, 3 cups maple sugar, or brown sugar, 1 cup boiled cider, 1 cup chopped suet, 4 teaspoons Crystalline salt, cinnamon, 2 teaspoons cloves, 1 teaspoon allspice, 2 cups raisins, 6 cups apples, 2 cups of pot liquor, half cup sweet pickle juice. Cook slowly 4 hours.

**Macaroni Croquettes.** Boil 1 lb. of macaroni in salted water for 15 minutes, drain it and cut into quarter lengths, put it back into the saucepan with a little grated cheese, little Crystalline salt, cayenne pepper and a gill of milk. Cool and mold into croquettes, either cylinder shaped or any other form only have them very small, dip them in egg and bread crumbs, fry a nice brown. Mrs. Homewood.

**Rhubarb Pie.** Chop enough rhubarb for one pie, add 1 cup sugar, and 1 well beaten egg. Bake with two crusts. Mrs. E. M. Duncan.

**Peach Pie.** Line a deep plate with crust and bake, fill with cooked peaches, add sugar to taste, beat the whites of 3 eggs stiff, add 1 tablespoon sugar return to oven to brown. Mrs. E. M. Duncan.

**Cocoanut Pie.** 3 eggs, 1 cup sugar, 2 tablespoons water,  $1\frac{1}{4}$  cups flour, Crystalline salt, lemon, 1 teaspoon cream tartar,  $\frac{1}{2}$  teaspoon soda.—Cream 2 eggs, 1 cup sugar,  $\frac{1}{2}$  cup flour. Stir this into 1 pint boiling milk, add lemon or vanilla and cocoanut. Frosting. 1 egg, 1 tablespoon sugar, spread cocoanut on top. Mrs. E. A. B.

**Butter Pie** 1 cup sugar, pieces of butter size of an egg, 3 tablespoons extract lemon, 1 quart milk, Crystalline salt. Bake in an open crust and frost.

**English Plum Pudding.** 1 cup molasses,  $\frac{1}{2}$  cup butter, 1 cup sweet milk, 1 teaspoon soda, 1 teaspoon all kinds spices, 1 cup chopped raisins,  $3\frac{1}{2}$  cups flour. Steam 2 or 3 hours.

**Lemon Pie.** 1 lemon, 1 cup water, 1 cup sugar, 2 tablespoons flour, 5 eggs. Grate the rind of the lemon, squeeze the juice, chop the remainder fine and beat all together. Make frosting of the whites of 2 eggs and 3 tablespoons sugar.

**Banberries.** Two cups raisins seeded and chopped, 1 egg, 1 cup powdered sugar, 1 lemon. Grate outside of lemon, chop the rest fine. Cut rounds of paste, fill half full with the mixture and cover like turnovers, pinch the edges together carefully. Place on a tin, bake a delicate brown.

**Chocolate Pudding.** 1 quart milk, 4 tablespoons of chocolate, 4 tablespoons sugar, 2 tablespoons boiling water, 2 eggs, 1 teaspoon Crystalline salt, 2 tablespoons corn starch.

**Snow Pudding.**  $\frac{1}{2}$  box gelatine,  $\frac{1}{2}$  cup cold water, 2 cups boiling water, 2 cups sugar, juice of 3 lemons, rind of one. Whites of six eggs.

**Pie Paste.** One pint flour, 1 teaspoon baking powder mixed together, 1 cup butter and lard mixed, work  $\frac{1}{2}$  shortening in flour with ice water, for top crust roll out paste, spread on the rest of shortening, sprinkle with flour. Makes 2 pies.

**Coffee Jelly.** One pint of sugar, 1 pint coffee, half cup cold water, 1 box geletine.

**Apple Tapioca.** Pare and core 3 sour apples, put in a double boiler with 3 tablespoons tapioca, a pinch of Crystalline salt, tablespoon sugar, little nutmeg, cover with cold water, set on the stove. As the tapioca cooks add a little cold water. Serve cold with sugar and cream.

Mrs. Twombly.

**Custard Pie.** Put into a bowl a pinch of Crystalline salt, half cup of sugar, a heaping tablespoon of flour, stir them together dry, add 3 eggs, beat well, add half vanilla, fill bowl with milk. Bake in deep plate. Mrs. Twombly.

**Eve's Pudding.** One heaping cup of fine dry bread crumbs, half lb. pared and chopped apples, half lb. raisins chopped, 6 ounces currants, 6 eggs, 1 teaspoon each of nutmeg and allspice, 1 cup sugar, 1 glass brandy, 1 teaspoon Crystalline salt, half pound suet chopped to powder. Work the sugar into the beaten yolks, then add suet and crumbs with apples, add brandy and spices, then whipped whites, lastly the fruit well dredged in flour. Boil in a buttered bowl or mould 3 hours. Eat hot with sauce. Mrs. Homewood.

**Italian Cheese.** Butter, size of a walnut, 2 cups grated cheese, beat butter well, then add cheese, and beat, add pinch of Crystalline salt, small pinch cayenne pepper, spread on soda crackers, and bake for 15 or 20 minutes.

Mrs. Homewood.

**Tart Shells.** Half cup butter,  $\frac{1}{2}$  cup lard, 3 table-  
spoons cold water, 1 tablespoon sugar, 1 teaspoon cream  
tartar,  $\frac{1}{2}$  soda,  $\frac{1}{2}$  Crystalline salt. White of 1 egg. Mix hard  
as pie crust.

**Cheese Foads.** One and a half cups bread crumbs  
soaked in  $\frac{3}{4}$  cup hot milk, scant cup grated cheese, pinch  
Crystalline salt, yolk 2 eggs, butter, size of an egg; beat all  
together. Put about 1 tablespoon in small cups and bake  
about 20 minutes. Serve immediately. Mrs. Homewood.

**Cheese Sticks.** One cup flour, 4 heaping tablespoons  
grated cheese, 1 heaping tablespoon butter, Crystalline salt,  
 $\frac{1}{4}$  teaspoon baking powder, dash of cayenne pepper, mix with  
water to soft dough, roll thin, cut in strips and bake.

Mrs. T. W. Devens.

**Yorkshire Pudding.** Two eggs, 1 teaspoon Crys-  
talline salt,  $\frac{3}{4}$  pint sweet milk, stir in flour enough to make  
batter as thick as cream. Bake in pie tins in hot oven;  
serve with roast beef. This is a genuine English rule.

Miss Weld.

**Date Pie.** Simmer slowly 1 lb. dates in milk to cover  
them; sift through a sieve, add  $\frac{1}{2}$  cup sugar, yolks of 3 eggs,  
a little cinnamon, and 1 pint boiled milk. Bake in deep  
lined dish as for custard pie; whip whites and frost, flavor  
with vanilla, brown nicely. Makes two pies.

**Indian Pudding.** One quart boiling milk, stir  
gradually, Indian meal until it becomes thick, cool, add 1  
cup molasses, 4 eggs, 1 tablespoon butter, 1 teaspoon cin-  
namon, 1 teaspoon Crystalline salt, 2 quarts milk. Bake 2  
hours, add 1 quart more milk, bake 2 hours more.

Mrs. Howe.

**Fruit Pudding.** Three cups flour, 1 cup suet,  
chopped fine, 1 cup molasses, 1 cup sweet milk, 1 cup  
chopped raisins, 1 cup currants,  $\frac{1}{2}$  cup citron, teaspoon soda,  
Crystalline salt, cinnamon and cloves; boil 3 hours. Creamy  
sauce, cream,  $\frac{1}{3}$  cup butter, and 1 cup powdered sugar, 2 table-  
spoons milk,  $\frac{1}{3}$  teaspoon lemon, and  $\frac{2}{3}$  teaspoon vanilla.

Mrs. C. R. Clark.

**Baked Rye Pudding.** One quart boiling milk, 1 cup rye meal,  $\frac{2}{3}$  cup molasses, piece of butter, size of egg, 2 eggs, well beaten, Crystalline salt, nutmeg,  $\frac{1}{2}$  cup milk, put on the top as it goes into the oven. Bake one hour.

Mrs. C. M. Hicky.

**Boiled Pudding.** One cup chopped suet, 1 cup raisins, chopped, 1 cup molasses, 1 teaspoon soda, 1 cup sweet milk, Crystalline salt, flour enough to make it like soft gingerbread, steam 3 hours. Sauce—2 cups sugar, 2 eggs beaten 20 minutes, add  $\frac{1}{2}$  cup cream,  $\frac{1}{2}$  wine, pinch Crystalline salt.

Mrs. C. M. Hicky.

**Lemon Cream Pie.** One pint boiling milk, 1 cup sugar, 2 tablespoons corn starch, yolks 2 eggs, grated rind and juice of 1 lemon, little Crystalline salt, small piece of butter, frost with whites of eggs. Makes one pie.

Mrs. T. P. Thompson.

**Rhubarb Jelly.** Wash the stalks well, and cut into small pieces, boil to a soft pulp and strain through a bag. To each pint add 1 lb. of sugar. Very nice.

Mrs. T. P. Thompson.

**Orange Pudding.** Three oranges peeled and cut, 1 cup sugar strewed on them. Then take yolks of 3 eggs,  $\frac{1}{2}$  cup flour,  $\frac{3}{4}$  cup sugar, 1 pint boiling milk, pour over oranges while hot, whites of eggs with 2 tablespoons sugar beaten to stiff froth, put on while hot, put in oven to cool.

Mrs. J. J. Manning.

**Yorkshire Pudding.** One pint milk, 4 eggs, whites and yokes beaten separately, 2 cups flour, 1 teaspoon Crystalline salt. Be careful not to get batter too stiff.

Mrs. I. Morse.

**Pine Apple Pudding** Two heaping tablespoons gelatine in 1 pint warm water, keep warm until dissolved. Pour it over 1 cup sugar, beat it well; beat whites of 2 eggs to stiff froth and add, when cold,  $\frac{1}{2}$  pint cream, beating all until quite stiff; add 1 pint grated pine apple, set away to cool. Before serving stir. Be sure to beat it well before fruit is added.

**Apple Meringue.** Pare and core 7 apples, put in pudding dish, fill the apples with sugar, add lemon juice to each apple.  $\frac{2}{3}$  cup water, bake till soft but not broken. Make a soft custard with the yolks of 3 eggs in a pint of scalding milk, sweeten to taste, Crystalline salt, set both of these away to get quite cold. When needed, beat the whites of the eggs stiff, add a little confectioners' sugar, arrange on top of apples and brown delicately in oven. Use the soft custard as a sauce.  
Mrs. D. G. Alden.

**Lemon Pie.** One cup sugar, 2 tablespoons flour, yolks 2 eggs, piece of butter size of walnut, beat well together. Before putting in oven stir in well 1 cup milk and whites eggs beaten to froth.  
Mrs. N. H. Forbush.

**Green Apple Pie.** Pare, quarter, core and stew nice tart apples, in water enough to prevent from burning. When tender, sweeten very sweet with white sugar, fill pie plates, which have to be lined and edged with paste, grate on a little nutmeg, cover, bake 45 minutes.  
Mrs. G. Cole.

**Sour Milk Pudding.** One pint of sour milk, 1 teaspoon soda, little Crystalline salt, 4 teaspoons molasses, 5 handfuls of Indian meal, 2 eggs. Steam 3 hours.  
Miss Applis.

**Cranberry Pudding.** Two cups cranberries, 2 cups flour, 1 cup sugar, 1 cup milk, 2 tablespoons butter, 2 teaspoons cream tartar, 1 of soda, steam 3 hours. Serve with rich sauce.  
Miss Applis.

**Blueberry Pudding.** A stale loaf of baker's bread sliced thin, butter well, cook berries with plenty of sugar, adding little water, if too thick, into a deep dish put a layer of buttered bread then hot berries, soon until the dish is filled, have plenty of berries to soak the bread well, put it on ice. Very good in hot day.

**Lemon Pie.** Juice and rind of 3 lemons, 3 cups sugar, 2 heaping teaspoons flour, 1 cup cold water, 4 or 5 eggs, mix the yolks with the paste, lemon and sugar, use whites for frosting.  
Mrs. I. Morse.



**English Plum Pudding.** One stale brick loaf of bread, grated, 10 eggs,  $\frac{1}{2}$  lb. sugar, 1 lb. suet, 1 cup molasses, 2 lbs. raisins, 1 lb. currants, 2 ounces citron, 1 teaspoon cloves, nutmeg and cinnamon, 1 glass of brandy, 1 glass of wine, steam six hours.

**Raised Doughnuts.** One pint sweet milk, 1 egg,  $1\frac{1}{2}$  cups sugar,  $\frac{1}{2}$  cup butter or lard, 1 cake of yeast, very little soda. Mix sugar and lard in flour, mix quite stiff, wet on top with water, set to raise over night.

**Indian Pudding.** Two quarts milk, 3 eggs,  $1\frac{1}{2}$  cups molasses, 1 cup meal, 1 cup flour, 2 teaspoons cinnamon, 1 teaspoon Crystalline salt. Bake in a slow oven 4 hours.

Mrs. E. G. Davis.

**Apple Custard.** Pare and core 6 large tart apples bake with a little sugar until tender. When cold place in a crystal dish and pour over them a rich custard ice cold, then pile over the top in peaks, whipped cream.

Mrs. Eliza Dodge.

**Dainty Pudding.** Half cup sugar, yolks 2 eggs, 1 tablespoon cornstarch,  $\frac{1}{2}$  teaspoon Crystalline salt, scald 1 pint milk, add this to the eggs and sugar, cook in double boiler until smooth, when cool add 1 teaspoon vanilla, frost with whites of eggs; brown.

Mrs. Burbank.

**Doughnuts.** One cup sugar, 1 cup sweet milk, 2 eggs, little Crystalline salt, nutmeg, 1 heaping teaspoon baking powder, 1 teaspoon butter, flour enough to roll soft.

Mrs. S. L. Fillebrown.

**Orange Pie.** Cream, 1 tablespoon butter and  $\frac{3}{4}$  cup sugar, together, add beaten yolks of 3 eggs and whites of 2, add juice and grated rind of 1 orange and juice and  $\frac{1}{2}$  grated rind of 1 lemon, bake with one crust, frost with whites of egg. Delicious.

Mrs. G. Cole.

**Lemon Pie.** Yolks of 6 eggs, 1 cup sugar, 2 tablespoons flour or corn starch, rind and juice of 3 lemons, 1 cup cold water.

Mrs. G. Cole.

**Cream Pie.** Two eggs, 1 cup sugar,  $\frac{1}{2}$  cup water,  $\frac{1}{2}$  teaspoon soda, dissolved in the water; 1 teaspoon cream tartar,  $1\frac{1}{2}$  cups flour, a small piece of butter. Mrs. G. Cole.

**Lemon Pie.** Soak a pounded cracker in 1 pint of milk, stir into this the yolks of 3 eggs and whites of 2, which have been beaten, with  $\frac{1}{2}$  cup sugar, rind and juice of 1 lemon. Bake in a deep dish, frost with white of egg, set in oven until brown. Mrs. G. Cole.

**Queen of Puddings.** One pint bread crumbs, 1 quart sweet milk, 1 cup sugar, yolks of 4 eggs, butter, size of egg, grated rind of lemon, bake same as custard. When done cover with jelly or fruit of any kind. Whip whites of eggs stiff, add little sugar and cover with fruit, set in oven to brown. To be eaten cold. Mrs. Horne.

**Graham Pudding.** One and a half cups Graham flour, 1 cup molasses, 1 cup sweet milk, 1 cup seeded raisins, 1 egg, 1 teaspoon soda, nutmeg and cinnamon, beat light, steam 3 hours. Sauce — One lemon, sliced, 1 cup sugar, 1 pint boiling water, 1 tablespoon corn starch, 2 tablespoons butter. Boil the lemon in water a few minutes, add other ingredients. Mrs. C. M. Hicky.

**Lemon Pie.** Two slices bread, 1 cup boiling water, 1 cup sugar, 2 eggs, pinch of Crystalline salt, 1 desertspoon butter, juice and rind of one lemon, frost with white of eggs. Bake in open crust. Mrs. W. Fottler.

**Figs a la Cream.** One lb. figs, 1 cup sugar, 1 cup water, simmer till tender (2 or 3 hours). Serve with whipped cream.

**Scaloped Strawberries.** One quart berries, one pint cream, whip cream until dry, hull berries, place layer of fruit in deep dish, sprinkle with powdered sugar, cover with whipped cream; another layer berries, then cream so on until dish is full, having cream on top. Thoroughly chill before serving. Mrs. N. H. Forbush.

## FROSTINGS AND SAUCES.

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**Boiled Icing.** One and a half cups sugar, white of 1 egg, 5 tablespoons water, add water to sugar, and boil over a hot fire until it threads from the spoon, stirring frequently at first, beat white of egg fairly stiff, pour boiling sugar into it, add  $\frac{1}{4}$  teaspoon cream tartar, stir rapidly for about 30 minutes, then put in beater and beat until light and creamy; flavor to taste. When cool proper consistency, spread on cake.

**Chocolate Icing.** Butter  $\frac{1}{2}$  size of an egg, 2 cups sugar,  $\frac{1}{3}$  cup milk, 1 square chocolate, boil 15 minutes, beat till cool, add melted chocolate and vanilla, spread between layers and over top.

**Filling for Cake.** One cup stoned raisins, grated rind and juice of 1 lemon, chop the remainder of lemon and raisins together, add 1 cup cold water, 1 cup sugar, 1 egg; cook a little until it thickens.

**Fig Filling.** Half lb. figs chopped fine, 1 cup sugar, juice 1 lemon,  $\frac{1}{2}$  cup water, cook about 15 minutes.

**Date Filling** can be done in the same way.

**Boiled Frosting.** One cup sugar,  $3\frac{1}{2}$  tablespoons boiling water, boil together 6 minutes, beat the white of 1 egg stiff, and pour the syrup over it, beat all together till thick enough to spread.

**Cake** (an excellent receipt). Two eggs, 1 cup sugar,  $1\frac{1}{2}$  cups flour,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  cup butter, 1 teaspoon cream tartar,  $\frac{1}{2}$  soda, Crystalline salt; flavor as you like. Beat the eggs, rub the butter and sugar together, add the eggs and beat, dissolve soda in the milk, put cream tartar in flour, sift twice to make it right, add milk and beat, add flour.

Mrs. C. R. Clark.

**Hard Sauce.** Cream,  $\frac{1}{2}$  cup butter, with 1 cup sugar and 2 tablespoons cream, flavor with vanilla, put in mold; when taken out of mold grate a little nutmeg over it.

Mrs. F. W. Robinson.

**Lemon Sauce.** Two cups hot water, 1 cup sugar. Boil together. Wet 3 teaspoons corn starch in a little cold water, add to boiling sugar and water juice of 1 lemon, small piece of butter.

Mrs. F. W. Robinson.

**Foaming Sauce.** Whites of 2 eggs, 1 cup powdered sugar, 1 cup boiling milk, juice of 1 lemon. Beat the whites of the eggs until foamy but not dry; add the sugar gradually and when well mixed add juice of 1 lemon, then beat in the boiling milk, adding it slowly.

Mrs. L. S. Palmer.

**Cold Sauce.** One large egg well beaten, 1 cup sugar and 1 desertspoon sherry wine.

Mrs. L. S. Palmer.

**Apple Frosting.** Four tablespoons grated apple, half cup sugar, white of 1 egg, beat 2 or 3 minutes. Add sugar and apple, beat 15 minutes. A nice filling for Washington pie.

Miss Applis, North Cambridge.

**Lemon Filling for Washington Pie.** Grated rind and juice of 1 lemon, 1 heaping tablespoon cornstarch, 1 cup sugar, 1 cup cold water, yolk of 1 egg. Stir until thick.

Miss A. F. Jerauld.

**Frosting for Cake.** Half teaspoon gelatin dissolved in 1 teaspoon water, white of 1 egg, beat all in powdered sugar until stiff enough to spread, flavor to taste. Never fails.

Mrs. T. P. Thompson.

**Apple Filling.** One apple peeled and grated, 1 cup powdered sugar, white of 1 egg, beat egg stiff, add apple, beat until creamy.

**Lemon Cheese.** Three large lemons, juice, and rind grated, 1 pound sugar, 3 eggs and 3 ounces butter. Cook 15 minutes and pour in mould.

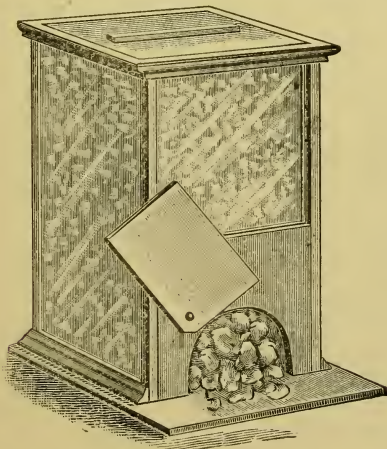
**Delicious Filling for Layer Cake.** One cup raisins, stoned, chopped fine and stirred into boiling frosting when partly cooled.


**Apple Jelly for Cake.** Grate 1 large or 2 small apples, the rind and juice of 1 lemon, 1 cup sugar. Beat 3 minutes.

**Filling for Cake.** Make a boiled frosting as above, mix with it  $\frac{1}{2}$  cup chopped raisins,  $\frac{1}{2}$  cup chopped walnuts, 1 tablespoon cocoanut, 1 tablespoon vanilla (less if strong) Use with any cake.  
Mrs. C. R. Clark.

**Fig Filling.** Eight figs and  $\frac{1}{2}$  cup raisins, chopped very fine; beat the whites of 1 egg with 8 tablespoons of sugar; stir figs and raisins in, then add about  $\frac{1}{2}$  as much chocolate as for a large chocolate cake.

**Pudding Sauce.** One tablespoon butter, 1 even tablespoon flour, 1 cup hot milk, 1 egg,  $1\frac{1}{2}$  cup powdered sugar, 2 tablespoons lemon juice or fruit syrup. Melt the butter, stir in the flour, add the hot milk gradually. Beat the egg, add the sugar, stir this into the thickened milk. Cook 1 minute, add flavoring.  
Mrs. L. S. Palmer.



Marshall's  
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Chips. 

# Cream Sherbets and Fancy Dishes.

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**Chocolate Sherbet.** Three cups brown sugar,  $\frac{3}{4}$  cup milk, butter size of egg; boil together until it begins to sugar around the edge, about 10 minutes. Then put in 2 squares of Baker's chocolate, stir until melted, take off and beat in a teaspoon of vanilla. Pour in heated pan.

**Orange Marmalade with Crabapple Sauce.** Boil Crabapple and strain them the same as for jelly. To 1 quart of juice add 2 large oranges sliced very thin, with seeds removed, juice of  $\frac{1}{2}$  lemon, boil 20 minutes hard, then add as much sugar as you have juice, boil until it thickens the same as for jelly.

**Oyster Toast.** Wash six large oysters, dry on a towel dip in melted butter and seasoned cracker crumbs, broil over a clear fire until the juice flows, place the oysters on small pieces of milk toast.

**Cheese Souffle.** Make a white sauce of 1 tablespoon butter, the same of flour,  $\frac{1}{2}$  cup milk, stir constantly until thick, add 2 tablespoons grated cheese, a little Crystalline salt and pepper, take from fire, add the well beaten yolks of 3 eggs, then the whites beaten stiff, turn in buttered pudding dish, bake until brown.  
Mrs. B. F. Stacey.

**Pineapple Frappe.** Grate pineapple, spread on sieve to drain. Beat whites of three eggs to stiff froth, add to them gradually three tablespoons powdered sugar, beat till stiff, flavor with teaspoon sherry and orange juice, whip 1 pint of cream and fold it a little at a time into the mixture, add a grated pineapple a little at a time. Serve very cold in punch glasses with macarouns.  
S. E. W.



**Strawberry Whips.** One cup berries, 1 cup sugar, put into a bowl with the unbeaten white of one egg. Beat with a wooden spoon until the mixture is smooth and stiff. Pile lightly in a glass dish and chill. Serve with whipped cream.  
Mrs. Herbert K. Scott.

**Bangles.** One cup sugar, 1 egg, 1 lemon grated, 1 cup raisins, chop all together, make pastry crust and fill in turnovers.  
Mrs. W. H. Snow.

**Lemon Sherbet.** One quart milk, 1 pint sugar, 3 lemons and freeze.  
Mrs. M. A. Morris.

**Strawberry Sherbet.** One quart strawberries, 1 lb. sugar, 1 pint water, 1 lemon; boil sugar and water five minutes; freeze.  
Mrs. M. A. Morris.

**Stewed Figs.** Thoroughly look over and wash pulled figs, cover with boiling water and cook quickly until the figs are tender. Remove the fruit and cook the water to a syrup. Add the juice of an orange or  $\frac{1}{2}$  lemon. When figs are cold heap them in the centre of a dish, having those upon the outside arranged in some regular order. Garnish with a circle of whipped cream around the base, or serve with plain cream.  
Mrs. M. A. Morris.

**Welsh Rarebit.** Put piece butter size of walnut into double boiler, when nearly melted add  $1\frac{1}{2}$  cups cheese cut fine,  $\frac{1}{2}$  teaspoon mustard, speck cayenne, stir all the time, add  $\frac{1}{2}$  cup milk slowly. When smooth add 2 eggs, well beaten. Serve on toast or toasted crackers.

**Oyster Rarebit.** Melt tablespoon butter, add  $\frac{1}{2}$  lb. soft graded cheese, remove the hard muscles from  $\frac{1}{2}$  pint of oysters, and cook oysters until plump, drain and keep hot, to yolks of 2 eggs beaten light, add  $\frac{1}{2}$  cup oyster liquor, oysters stir into melted cheese. Serve on toast.

Mrs. M. A. Morris.

**Blackberry Preserve.** Seven pounds or 7 quarts blackberries, 3 pounds sugar, 1 pint vinegar, let the vinegar and sugar come to a boil, put in the berries, allowing them to remain until thoroughly heated.  
Mrs. W. Fottler.

**Orange Marmalade.** Use thick skinned oranges, slice very fine (shave them) and remove seeds. To each lb. of fruit add 3 pints cold water, let stand 24 hours, boil until soft, cool, add  $1\frac{1}{4}$  lbs. sugar to each pint of juice, boil  $\frac{3}{4}$  hour, just before removing from fire add juice of one lemon, 6 oranges and 3 lemons will make 20 glasses. Fill glasses while hot.  
Mrs. B. F. Stacey.

**Orange Marmalade.** Peel the oranges very thin, as you would an apple, cut in shreds with scissors, put in cold Crystalline salted water, let stand over night. In the morning strain and put into cold water, boil 3 hours, changing the water once. Peel all white off oranges and remove seeds; boil skins and add to oranges free from water, after which add 1 pound sugar to 1 pound of fruit; boil  $\frac{1}{2}$  hour after it begins to boil. Put away in jelly glasses.

Lucie E. Morss.

**Fruit Punch.** One cup currants or any tart Jelly, 1 pint preserved raspberries or strawberries, or fresh ones in the season for them, juice of 8 lemons,  $\frac{1}{2}$  cup strong tea, 3 cups sugar, 3 pints boiling water; cool and strain, set in ice chest 3 hours. Beat together jelly, fruit, etc.

Mrs. M. R. Sanderson.

**Fig Jam.** One pound figs; wash them and chop fine. Put 1 pint cold water and 2 cups sugar on the stove until they boil. Put in the figs, let them simmer. Good for layer cake, or to eat with cream.

**Raspberry Shrub.** To 5 quarts of juice add 5 quarts of sugar, 1 quart vinegar, put together and let come to a boil, not boil. Bottle and cork tightly.

**Grape Shrub.** Put sour or wild grapes into a porcelain kettle; cover with water and let them come to a boil. Then strain out the juice, then add to it  $\frac{1}{2}$  as much sugar as juice, then oil enough to skim. Put a little in a glass and fill with water and you have a refreshing drink.

**Vienna Coffee.** For 1 pint of cream add the white of 1 egg well beaten. Put in the cups with the sugar before pouring in the coffee.

**Preserved Strawberries.** To 2 pounds of berries add 2 pounds sugar. Put in a kettle over a slow fire until sugar is melted, then boil 20 minutes as fast as possible, seal while hot.

Mrs. Geo. P. Ruggles.

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# PRESERVES AND DRINKS.

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**Grape Preserves.** With the finger squeeze pulp from each grape, put pulps on the fire and boil until tender; then put through sieve so seeds may be taken out, now add skins to pulp and juice, allow a cup of sugar to each cup of fruit, boil all together until of a thick consistency.

**Raspberry Jam.** Allow nearly a pound of sugar for each lb. of berries, then heat the berries and strain them, boil the juice until sufficiently concentrated, add sugar, and when juice is boiling add the pulp of the fruit, and let it boil only long enough to scald thoroughly.

**Currant Jelly.** Put the fruit in a stone jar placed in a boiler of hot water, when sufficiently softened, strain through a jelly bag, place juice in a porcelain kettle and allow 1 lb. sugar to 1 pint juice, while heating juice pour water over the sugar and place in oven, boil juice 20 minutes and remove from fire. Have glasses scalded and pour in while warm, cover with thin paper, wet with the white of an egg, and over all paste thick paper.

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## CANDIES.

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**Chocolate Sherbet.** Four squares of Baker's chocolate,  $3\frac{1}{2}$  cups white sugar, 1 cup milk, piece of butter size of an egg, 1 teaspoon vanilla; melt chocolate in frying pan, add sugar and milk well mixed, boil until when poured in cold water, seems done. just before taking off add butter and vanilla and chopped walnuts, removing from fire, beat until creamy, pour into buttered pans and when hardened cut in squares.

**Cream Candy.** One pint sugar,  $\frac{1}{2}$  pint water, 3 table-spoons vinegar or one teaspoon cream tartar, butter size of an egg, or a hickory nut is better. boil while stirring until it threads. Pull as soon can be handled.

**Butter Taffy.** Two cups light brown sugar, 4 table-spoons vinegar, 2 table-spoons water,  $\frac{1}{4}$  cup butter, boil till brittle in water.

**Chocolate Caramels.** Two cups brown sugar, 1 cup molasses,  $\frac{1}{2}$  cup milk,  $\frac{1}{4}$  lb. chocolate, butter the size of an egg, boil 20 minutes, stirring constantly. Pour into buttered pans, when partly cooled, cut into squares.

Emma F. Alden.

**Fudges.** Two cups sugar,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup water,  $1\frac{1}{2}$  inches butter, 2 squares chocolate, added after it has cooked a while. When done, pour into buttered tins and stir till it sugars, cool.

Mrs. D. G. Alden.

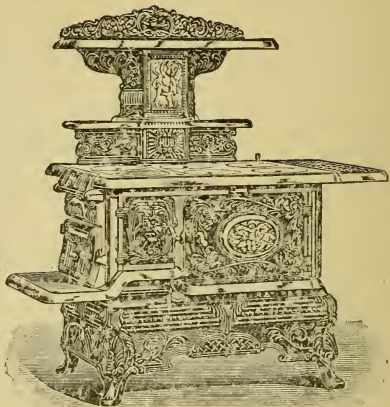
**Fruit Candy.** One lb. dates, 1 lb. figs, 1 lb. English walnuts, chop and mix, roll out  $\frac{1}{2}$  inch thick, cut in squares and roll in powdered sugar.

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## TIMELY SUGGESTIONS.

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To take oil out of carpets or any woolen stuff, apply buckwheat flour plentifully.

Common soda is good for polishing tinware.

To remove crating from inside of tea kettle, fill it with water, to which has been added a large piece of salsoda. Boil 1 hour.

Hot water, containing a little chloride of lime, poured into drains twice a week, will prevent all unpleasant odors. Copperas water may be used in the same way.

How to keep lemons any length of time, put in dish of water and change once a week.

To prevent bleeding at the nose, bathe the feet in hot water, drinking at the same time a pint of cayenne tea, or hold both arms above the head.

Sleeplessness. — Wet a cloth in cold water, and lay it on the back of the neck, fold a towel smoothly over it.

Weights and Measures. — One pint or 2 cups of granulated sugar is 1 pound. One quart sifted flour 1 pound; 2 cups butter packed 1 pound; 8 even talbespoons 1 gill.

Substitute for Cream in Coffee. — Beat 1 egg to a froth, add butter size of walnut, turn hot coffee on it gradually. It is difficult to tell this from cream.

Another Way. — The white of 1 egg beaten light put in a coffee cup with a small piece of butter. Pour the coffee over egg, stirring so that it will not curdle.

Boil onions in milk and water deminishes the strong taste.

A piece of charcoal in the pot while boiling cabbage, removes bad odor.

A little cream tartar improves frosting, also keep eggs in cool place, is a great help.

When canning fruit, set your glass jar in a pan of cold water or folded cloth dipped in cold water,



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Sprinkle flour over suet when chopping, to prevent the pieces from sticking together.

Keep cranberries in cold water in a cool place.

When baking cake, set a dish of water in the oven to keep cake from scorching.

In making puddings or pancakes, 2 tablespoons of snow is equal to 1 egg, if stirred in quickly.

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**224 MAIN STREET.**

## Order Cooking a Specialty.

Sandwiches of All Kinds. Best Coffee. Neat and Clean. A Trial Solicited.

**H. W. GREEN, Proprietor. Charlestown.**

**Stewed Mutton.** Three pounds of forequarter of mutton. Wipe with a damp cloth and remove the pink skin, the fine splinters of bone, and as much of the fat as possible. Put loosely into a granite stew pan, add enough boiling water to cover, and cook very slowly until the meat is tender. Put with it one medium sized onion cut into quarters. When it has cooked 1 hour add 1 teaspoon of Crystalline salt and  $\frac{1}{4}$  saltspoon of Slade's pepper. While cooking add boiling water to replenish that which has boiled away. When the bones will slip out easily remove from the fire, take out the largest of the bones, and set it away to cool. When the fat is hard remove every particle of it. Put the meet over the fire again, and if the broth be too strong, add water to dilute it and add more seasoning if desired. When boiling, add for about 1 quart of liquid, 2 tablespoons of Slade's Tapioca, boil 5 minutes longer, and serve. The meat and broth may be served separately if desired. A fowl cut up as for fricassee, or portions of the forequarter of veal may be prepared in a similar way, and the broth will be delicious thickened with Slade's Tapioca.



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